

ading Publication in the Meat Packing and Allied Industries Since 1891

the AMAZING NEW... FAST-FIL

Wienie-Pak

gives you up to 35% increase in stuffing speed, with NO increase in price over regular Wienie-Pak casings.

Available now in 23/32, 24/32, and 25/32 sizes, with the production of other sizes scheduled for the near future!

Formerly, regular type skinless frank casings in these sizes required a No. 1 stuffing horn. NOW Fast-Fil Wienie-Pak casings in these three sizes are made to fit a No. 2 stuffing horn, permitting an approximate increase in flow of 35%.

In developing this product, we have not altered in any way the characteristic of "Controlled Stretch" Wienie-Pak in clear and standard colors, and this vastly improved product has been achieved without the necessity of requesting a premium price over our regular list prices for standard Wienie-Pak.

Start now to enjoy increased production rates for Skinless Wieners and fresh and smoked Skinless Pork Sausage with the new Fast-Fil Wienie-Pak. Ask your Tee-Pak salesman for demonstration or write direct for samples.

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BUFFALO sausage-making machinery is available in types as shown below that meet many unique problems. Our engineers are often able on short notice to adapt standard machines or design entirely new ones if required for special applications.

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С	utter		C	sing	Applier

Cutter	and the same	Casin	iR W	ppner
Grinder		Pork	Fat	Cube

Mixer	Head	Cheese Cutter
Stuffer	Smok	e Master

	Combination	of	Special
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Address		

· City and State

AMI CONVENTION Palmer House Chicago

SEPTEMBER 21 TO SEPTEMBER 25

We'll be there...

BOOTHS 71-72

we're looking forward to seeing you...

HOSPITALITY ROOMS

838-839

and would like to have you visit our Plant.

The

GRIFFITH

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VOLUME 125

SEPTEMBER 15, 1951

NUMBER II

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New! Marathon's

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- Stronger brand identification on 3 sides!
- Lower production cost!

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Address all inquiries concerning Look-Pak to: Marathon Corporation Menasha, Wisconsin



THERE'S no substitute for meat—either in a well-balanced diet or in a well-balanced convention program. And the forty-sixth annual meeting of the American Meat Institute, scheduled for the Palmer House at Chicago Septem-

ber 21 to 25, has real meat on its bones, as a look at the program will prove.

The good word has spread. For advance registrations, sellout of exhibit space and an increase in hospitality room sponsors point to a 10 per cent attendance gain over last year's, record mark of 3,500.

Following last year's pattern of leading off ith warm up tion meetings before going into the convention gets off to a start. From the three section meetings—two in the more than the afternoon.

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AMI's Big Show Ready

PLAN 5 PROFITABLE DAYS FOR NATION'S PACKERS

THERE'S no substitute for meat—either in a well-balanced diet or in a well-balanced convention program, And the forty-sixth annual meeting of the American Meat Institute, scheduled for the Palmer House at Chicago September 21 to 25, has real meat on its bones, as a look at the program will prove.

The good word has spread. For advance registrations, sellout of exhibit space and an increase in hospitality room sponsors point to a 10 per cent attendance gain over last year's record mark of 3,500.

Following last year's pattern of leading off with warm-up section meetings before going into general sessions, the convention gets off to a start on Friday with three section meetings—two in the morning, one in the afternoon.

The morning sections deal with livestock and with scientific and operating methods. Only one section meeting is scheduled for that afternoon because it is felt everyone will want to attend it. The meeting will be focused on government regulations and is expected to be fact-packed with news, good and bad, for packers.

Saturday is a triple-threat day, with three section meetings going on simultaneously in the morning. These are the sausage and merchandising section, the engineering and construction section, and the accounting section. Specialists in these fields, sent by their companies, will attend, returning home with new methods, new slants, news.

Sunday is a busy day for some conventioneers—a play day for most. The advertising planning committee and the nominating committee will have luncheon meetings. The advertising planning committee will get to work early Sunday, with a committee session set up before lunch.

The first general session on Monday should have a better-than-average appeal since it covers two phases of the industry activity which are of intense interest to most members. These are scientific research, as related to meat, and the economic aspects of meat packing. Monday afternoon has been set aside as "Exhibitors' After-

noon," with no meeting on the program for that period.

To add a touch of human interest to the Monday session, time has been set aside for awarding AMI serv-

ice buttons to 50-year industry veterans.

Tuesday's work begins at breakfast for members of the War Meat Board; they will meet at 8 a.m. The second general session, opening at 10 a.m., may be described as a future-forecast meeting, with a specialist on livestock marketing giving his slant on his field, and a Congressman peering into Washington's beclouded crystal ball.

The afternoon and final general session, Tuesday, 2 p.m., further broadens the scope of the meeting. The international situation, as it affects the industry, will be covered by one eminent educator, while another will discuss national fiscal and monetary policies and their effect on the food supply.

This quick run-down of the program from its working angle shows that conventioneers will mean business. Getting down to specifics, with a few trimmings to show







SEN. DIRKSEN

DR. STARE

DR. HOADLEY

exactly what is to come, here are details of the talks and the talkers:

General Sessions—Authorities on economics, national policy, animal agriculture, and the international situation are on these programs. On Monday, H. H. Corey, chairman of the board of directors of AMI and president of Geo. A. Hormel & Co., will review progress, problems and activities of the Institute during the past year.

Speakers for this first session are Dr. Frederick J. Stare of the Harvard Schools of Medicine and Public Health, and Dr. Walter E. Hoadley, jr., economist for

Armstrong Cork Co., Lancaster, Pa.

Dr. Stare's subject, "Nutritional Research and Your Health," covers research findings on the value of meat and meat fats in the diet. Dr. Stare is one of the leading medical nutritionists in America.

A business economist's view of American business will be presented by Dr. Hoadley at the same session. "What's Ahead for American Business" is the provocative title of his talk. In addition to his position in private industry, Dr. Hoadley has a long record of public service. At the present time he is consultant to the U.S. Department of Commerce business advisory council and in the past has been senior economist for the Federal Reserve Bank of Chicago.

Norris Carnes, general manager of Central Livestock Association, Inc., South St. Paul, Minn., and Congressman Albert M. Cole of Kansas are speakers at the Tuesday morning general session. Carnes' talk, "It's Later Than







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You Think," makes a good running mate for Congressman Cole's speech, "Congress Looks Ahead." Cole's talk will point to Washington developments likely to affect the industry and the national food economy.

This second general session will be opened by George W. Stark, a member of the Institute's board of directors and president of Stark-Wetzel & Co., who will analyze present conditions in the industry and will point out the way toward better service for our growing nation.

The third general session, on Tuesday afternoon, gives top billing to Dr. William M. McGovern and Dr. Edwin G. Nourse. McGovern, professor of political science at Northwestern University, talks on "The Explosive International Situation." He should have an inside view of this, since he supervised preparation of intelligence reports for the Joint Chiefs of Staff during World War II, and has had personal contact with many world leaders.

The other speaker of this final session, Dr. Nourse, resigned in 1949 after three years on the President's council of economic advisers. He queries, "Who's Controlling Whom?" in his sharp analysis of price and mone-

tary policies of the United States.

Section Meetings—Eleven experts will hold forth Friday morning and afternoon in the three section meetings scheduled for that day. Four of the men will have as their central theme: "More Meat and How to Get It," in the livestock section on Friday morning. Dr. Herrell DeGraff, Cornell University professor of food economics, will demonstrate "Why . . . More Meat Needed" in his appraisal of the nation's swiftly expanding population, improved nutritional standards and increased purchasing power.

In the same livestock section meeting, Dr. W. M. Beeson, professor of animal husbandry at Purdue, will discuss new techniques for stepping up livestock production.

True D. Morse and Roger W. Fleming will round out the livestock program. Morse, president of Doane Agri-







H. H. COREY



G. W. STARK





R. W. FLEMING

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A. B. MAURER

A. L. ERIKSON

cultural Service, Inc., will tell what the common sense meat program will mean to agriculture and the nation in the years ahead. Fleming, secretary-treasurer of the American Farm Bureau Federation, largest and strongest farm organization in the world, will report on the federation's work on behalf of a sound national economic policy and will outline the producers' part in supplying demand.

Another meeting on Friday morning, at the same time as the livestock session, is the scientific and operating gathering. Four speakers of widely varied backgrounds, but with a common interest in research as applied to meat packing plants, will participate.

Dr. C. E. Gross, director of scientific research at John Morrell & Co., warns, "Don't Wash Profits Down the Drain," evaluating methods of recovering vital materials and weighing expenditures against profits in waste recovery.

Glands, their collection, marketing, and the conditions under which they may profitably be saved, will be discussed by the president of the Maurer-Neuer Corp., A. B. Maurer. New and future methods of cutting down the weight of shipped hides will be covered by Dr. F. L. DeBeukelaer, well known in the industry for research done with the American Meat Institute Foundation.

The chief chemist of Wilson & Co., Inc., Dr. W. C. Loy, will show how laboratory analysis, education of the worker, advance planning and other methods can improve quality of product.

A round table discussion will wrap up this meeting. Specialists will talk over such current developments as electronic defrosting of frozen meats, food sterilization without heat, antioxidants and shortenings.

The Friday afternoon section on government regulations offers two experts from private industry and one holding a government position. Don W. King of Armour and Company, who is also chairman of the AMI com-

(Continued on page 61)







FITZGIBBON

DR. DE BEUKELAER

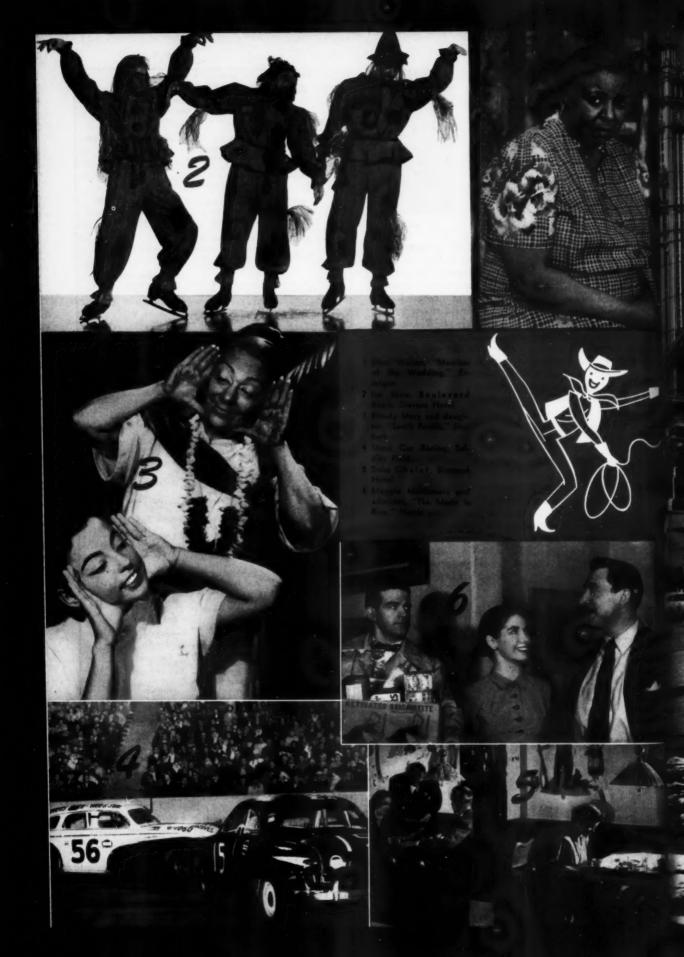
AMI PROGRAM AT A GLANCE

	ings are at the Pali inless otherwise spe	
WHEN	WHAT	WHERE
Friday		
8:00-10:00 a.m.	Registration	Foyer, Grand Ballroom
10:00 a.m.	Livestock Section	Grand Ballroom
10:00 a.m.	Scientific and Op-	
	erating Section	Red Lacquer Room
12:15 p.m.	Purchasing Com-	
	mittee Luncheon	
	Meeting	Crystal Room
2:00 p.m.	Government Regu-	
	lations Section	Ballroom
6:45 p.m.	Dinner-Dance	Red Lacquer Room
Saturday		
10:00 a.m.	Sausage and Mer-	
	chandising Section	Ballroom
10:00 a.m.	Engineering and	
	Construction Sec-	
	tion	Red Lacquer Room
10:00 a.m.	Accounting Section	Crystal Room
12:15 p.m.	Hide Committee	
	Luncheon Meeting	Room 3
12:15 p.m.	Sausage Commit-	
	tee Luncheon	
	Meeting	Room 8
12:15 p.m.	Accounting Com-	
	mittee Luncheon	
	Meeting	Room 9
Afternoon	OPEN	
Sunday		
10:00 a.m.	Advertising Plan-	
	ning Committee	Room 9
12:15 p.m.	Advertising Plan-	
The Print	ning Committee	
	Luncheon	Room 8
12:15 p.m.	Nominating Com-	
- Fami	miltee Luncheon	
	Meeting	Room 6
Afternoon	OPEN	
Monday		
10:00 a.m.	First General	
	Session	Ballroam
12:15 p.m.	Board of Directors	
p.m.	Luncheon Meeting	Crystal Room
12:15 p.m.	50-Year Service	
p.mi	Veterans Luncheon	Room 8
Afternoon	Exhibitors' After-	
	neen	Exhibit Hall
6:45 p.m.	Annual Dinner	Stevens Hotel
Sive pinn		Grand Ballroom
Tuesday		
8:00 a.m.	Committee on Dog	
Cioo aimi	Food Breakfast	Room 8
8:00 a.m.	War Meat Board	
-100 u.m.	Breakfast	Room 9
10:00 a.m.	Second General	
i v.vv u.m.	Session	Ballroom
12:15 p.m.	Board of Directors	
arra p.m.	Luncheon	Crystal Room
12:15 p.m.	American Meat In-	
12:15 p.m.	stitute Foundation	
*	Luncheon	Room 8
2:00 p.m.	Final General Ses-	
atoo p.m.	sion and Business	
	Meeting	Ballroom
	Ladies' Progr	ram
	WHAT	WHERE
WHEN	WHAT	TYMENE
		Buses leave Palme
Friday 2:00 p.m.		
	of Science and In-	House and Stevens a
		2:00 and 2:10 p.m.
2:00 p.m.	of Science and In-	House and Stevens a 2:00 and 2:10 p.m. respectively
2:00 p.m. Menday	of Science and In- dustry	2:00 and 2:10 p.m. respectively
2:00 p.m.	of Science and In- dustry Luncheon and	2:00 and 2:10 p.m. respectively Wedgwood Room
2:00 p.m. Menday	of Science and In- dustry	2:00 and 2:10 p.m. respectively Wedgwood Room Marshall Field and
2:00 p.m. Menday 12:30 p.m.	of Science and In- dustry Luncheon and	2:00 and 2:10 p.m. respectively Wedgwood Room
2:00 p.m. Monday 12:30 p.m.	of Science and In- dustry Luncheon and Fashion Show	2:00 and 2:10 p.m. respectively Wedgwood Room Marshall Field and Company
2:00 p.m. Menday 12:30 p.m.	of Science and In- dustry Luncheen and Fashion Show Special Session,	Wedgwood Room Marshall Field and Company Room 17
2:00 p.m. Monday 12:30 p.m.	of Science and Industry Luncheon and Fashion Show Special Session, with movie, food	2:00 and 2:10 p.m. respectively Wedgwood Room Marshall Field and Company
2:00 p.m. Monday 12:30 p.m.	of Science and Industry Luncheen and Fashion Show Special Session, with movie, food demonstration,	2:00 and 2:10 p.m. respectively Wedgwood Room Marshall Field and Company Room 17
2:00 p.m. Monday 12:30 p.m.	of Science and Industry Luncheon and Fashion Show Special Session, with movie, food	2:00 and 2:10 p.m. respectively Wedgwood Room Marshall Field and Company Room 17

Seattle Public Library

Illinois Room Palmer House

12:15 p.m. Luncheon





taking in meetings and glad-handing all day, so you deserve it. Forget the alibis . . . what's a trip to Chicago without doing the town?

Even Chicagoans attending a convention in the old home town catch the holiday spirit. They've got to show their friends and business sidekicks the town, haven't they? It's good business. Besides . . . it's fun!

The staff of the Provisioner would like to take each of you-in- and out-of-towners alike -on a personally conducted tour. But we've got a magazine to get out! So here are a few pointers, guideposts, suggestions. We've rounded up what we consider the prime of the lot, trying to cut out the mavericks. We rope 'em and tie 'em, you ride 'em. Have fun!

Here's a round-up of sports, theater, and music events in Chicago during the convention.

SPORTS

Baseball-White Sox vs. St. Louis Browns, Saturday and Sunday, 1:30 p.m.; White Sox vs. Cleveland Indians, Tuesday, 8:30 p.m. at Comiskey Park.

Night Harness Racing-Maywood Park. Polo-Oak Brook Polo Club, every evening at

Hinsdale: International Polo League, Sunday at Libertyville. Wrestling-Saturday and Sunday at Marigold

Gardens.

Auto Racing-Stock cars, Friday and Sunday and Midget autos, Saturday, all at 8:30 p.m. at Raceway Park; Stock cars, Sunday, Chicago Auto Racing Association, Soldier Field.

THEATER

"Member of the Wedding"-Ethel Waters at the Erlanger.

"Gentlemen Prefer Blondes"-Carol Channing at the RKO-Palace.

"The Moon Is Blue"-Leon Ames, Maggie Mc-Namara at the Harris.

(Please turn to next page)



"South Pacific"-Janet Blair, Richard Eastham at the Shubert.
"National Barn Dance" at the Eighth

Street Theater.

VAUDEVILLE PLUS MOVIE

Oriental Chicago Rialto for Burlesque.

Pop Concert, Chicago Symphony Orchestra, Tuesday evening, Civic Opera Building (FREE tickets, Chicago Title

& Trust Co.)

The Northerners, WGN Studios
(FREE tickets, The Northern Trust Co.)

RADIO AND TELEVISION AUDIENCE SHOWS

Tickets for some of the audience shows listed here must be requested several days in advance. We suggest that you write the stations or the networks before leaving for Chicago.



ONE OF THE SPECIALTY acts at the dinner dance, scheduled for Friday, September 21, in the Red Lacquer Room of the Palmer House, is the comedy team, Rochelle & Beebe.

THE NORTHERNERS, nationally known vocal group, will entertain at the annual dinner on Monday evening, September 24, in the Grand Ballroom of the Stevens Hotel. Senator Everett M. Dirksen will be the featured speaker.

Other programs require no tickets or advance requests. Telephone the net-works and they will tell you if you can be admitted to the show you want to

ABC at 20 North Wacker Drive, ANdover 3-0800.

Friday, 10 p.m .- Courtesy Hour, television variety.

Sunday, 12:30 p.m.-Amateur Hour, television and radio.

Sunday, 4 p.m.-Super Circus, television clown, animal and stunt show. CBS-410 North Michigan Avenue, WHitehall 4-6000.

Monday through Friday, 9 a.m.-Fun and Features, television variety of fun, music, and interviews

Monday through Friday, 11 a.m.-Creative Cookery, television cooking demonstration and recipes.

MBS at 435 North Michigan Avenue, Call Guest Relations, SUperior 7-0100. Friday, Monday, Tuesday, 12 noon-Ladies Fair, radio quiz show.

Friday, 8 p.m. - Down You Go, television panel quiz.

Friday, 9 p.m .- Songs We Sing, radio musical variety.

Saturday, 9 p.m .- Chicago Theater of the Air, radio musical.

Sunday, 9 p.m .- Stars of Tomorrow, television amateur hour. Monday, 9 p.m.-Miss U. S. Television,

television variety. Tuesday, 9:30 p.m.-The Northerners,

radio musical.

NBC - Merchandise Mart, 222 West North Bank, SUperior 7-8300.

Friday, Monday, Tuesday, 10:45 a.m.-Dial Dave Garroway, radio disk jockey show.

Friday, Monday, Tuesday, 9 a.m.-Welcome Travelers, radio guest interviews. Friday, 7 p.m.-Quiz Kids, television quiz show.

Saturday, 10 a.m .- Uncle Ned's Squadron, radio kid show.

Saturday, 12 noon-Farm and Home

Hour, radio news and variety. Saturday, 4 p.m .- Big City Serenade, radio musical.

Sunday, 6 p.m.-Quiz Kids, radio quiz. Monday, Tuesday, 12:30 p.m., Your Luncheon Date, television musical.

DINING-DANCING-SHOW

Blackhawk Restaurant, the Roarin' 20's floor show; Vine Gardens, and Chez Paree. Hotels: Congress, Edgewater Beach, Palmer House and Stevens.

DINING-DANCING

Ivanhoe. Hotels: Blackstone, Drake, La Salle and Sherman.

DANCING

Aragon and Trianon.

ALL-GIRL SHOW

606 Club, L&L Cafe and Silver Frolics. JAZZ MUSIC

Blue Note and Bee Hive.

RESTAURANTS

Telling a packer where to eat is like carrying the proverbial coals to New-castle. We'll blaze the trail to a few places (not specializing in steaks), and let you take it from there.

Swedish-Kungsholm, Bit of Sweden and Sweden House.

Italian-Caruso's, Riccardo's, Lido and Teddy's Italian Restaurant.

Chinese-Bamboo Inn, House of Eng, Hoe Sai Gai and Ong Lok Yun.

French - Cafe de Paris, Chez Paul, Jacques French Restaurant.

German - Black Forest, Eitel's Old Heidelberg, Red Star Inn and Henrici's. Bohemian, Greek and Mexican-Little Bohemia, Grecian Terrace Room and Mexico Lindo.

.

Tropic-Exotic-Shangri-La, Singapore and Don the Beachcomber.

Seafoods-Ireland's, Cape Cod Room at the Drake Hotel and Boston Oyster House at the Hotel Morrison.

Unusual Atmosphere plus Good Food-Cloud Room at the Midway Airport, Pump Room at the Ambassador East, the Imperial House, St. Hubert Old English Grill, Jim Saine's, and Le Petit Gourmet.

ART—CURRENT EXHIBITS

Findlay Galleries-English Landscapes (Continued on page 60)

"This operation will save him.

First we inject TIETOLIN! Then FLAVOLIN!
Then BOUILLON FRANKFURTER SEASONING!"



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TIETOLIN

the perfect albumin binder

FLAVOLIN

MSG flavor booster

BOUILLON FRANKFURTER SEASONING

You can cut costs and keep quality high with famous FIRST SPICE seasonings, cures and binders. Make your own taste-test at Booths 57 and 58, A.M.I. Convention.







Afral Corp.not known The Allbright-Nell Co......810-11 American Can Co......2228-2231W Amino Products Div. International Minerals & Chemical Corp.....847 The V. D. Anderson Co...not known The Armour Laboratories......846 Aromix Corp.679 Asmus Bros., Inc......893 Basic Food Materials, Inc......854 Berth. Levi & Co., Inc.....884-85-86 Bobsin Casing Co......684 Chicago Cold Storage Division Beatrice Foods Co......896-97 The Cincinnati Butchers' Supply Co.882-83 Cincinnati Cotton Products Co....826 Continental Can Co......850 Frederick B. Cooper Co...not known The Cudahy Packing Co....not known Custom Food Products, Inc....894-95 Dewey & Almy Chemical Co.....878 G. H. Dunlap Jr. Co...........817-18 The Dupps Co......805 Embosograf Co. of Illinois......809 Enterprise Incorporated......804 First Spice Mixing Co., Inc......892 The Globe Co......831-32 Grand Duchess Steaks, Inc.....676-77 The Griffith Laboratories, Inc. . . 838-39 Phil Hantover, Inc......864 Hess-Stephenson Co.840

ROOM NOS.

Good, old fashioned hospitality will be the by-word on the sixth, eighth and other floors of the Palmer House where equipment manufacturers, supply firms and brokerage houses will entertain guests and friends attending the convention. Hospitality suites listed below as "not known," as well as a corrected list of all hospitality rooms will be posted on THE NATIONAL PROVISIONER bulletin board in the fover off the Grand Ballroom.

J. S. Hoffman Co821-2	36
Independent Casing Co889-90-9	ŧ,
Industrial Tape Corpnot know	71
E. G. James Co876-7	
Jamison Cold Storage Door	
Conot know	n
Kadiem, Incnot know	1
Paul L. Karstrom Co66	į
Kartridg-Pak Machine Co81	
Kearns & Smith Spice Co60)
Keebler Engineering Co., Inc83	3(
Keystone Brokerage Co85	1
Lacy Lee	
Manufacturers Cooperative800	1
Marathon Corp83	1
H. J. Mayer & Sons Co., Inc834-3	3
Meat Industry Suppliers851-	5
Merrill Lynch, Pierce, Fenner	
& Beane85	2
Miller Wrapping and Sealing	
Machine Co	3
Milprint, Inc	3
Milwaukee Spice Mills807-6	
Monarch Provision Co	
Mongolia Importing Co88	3
R. H. Monson Co8	1
Mullinix Packages8	5
J. T. Murphy Co8	1
Niagara Blower Co8	
R. F. Norris & Associates8	1

North American Car Corp849
Oppenheimer Casing CoRoom M-18
Pavia Process, Inc857
Petersen-Priceman, Inc829
Preservaline Mfg. Co843-44
Pure Carbonic Co898
R. T. Randall & Co830
M. Rothschild & Sons685
St. John & Co828
Sloman, Lyons Brokerage Co855
H. P. Smith Paper Co879-80
John E. Smith's Sons Co836
A. E. Staley Mfg. Co862
Standard Cap & Seal Corp820
Wm. J. Stange Co802-03
John E. Staren Conot known
Sunderland & De Ford887
Sylvania Division American
Viscose Corp
Transparent Package Co., Room M-18
Traver Corporation659
United States Cold Storage
Corpnot known
Van Loan & Co., Inc
The Vilter Manufacturing Co806
The Visking CorpRoom M-14
Edward Wax Casing Co661
Whitting & Austin801
Wixon Spice Co not known

J. C. Wood & Co.....827



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rooms in the

n M-18

...857 ...829 .843-44

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...887 ...816 M-18

. . . 659

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You are cordially invited to visit our Convention

Headquarters and learn of the PRESCO modern methods for faultless curing . . . superlative flavoring. We are proud of our long service to the meat packers of the nation, and particularly welcome the opportunity to meet you at . . .

ROOMS 843-844

THE PALMER HOUSE

PRESERVALINE MANUFACTURING CO.

ESTABLISHED 1877

FLEMINGTON, NEW JERSEY





for this Improved KEEBLER SMOKE STICK and GAMBREL WASHER



SPECIFICATIONS:

Floor space 31x70" (for 52" sticks)

Height overall 48" Motor, ¾ H.P.

Gear Head 154 RPM

Shipping Wgt., 900 lbs. (for 52" sticks)

Check these Teatures:

- · Hinged top and front door to facilitate loading and unloading.
- Sanitary Construction.
- · Simplified Drive.
- · Hot dip galvanized, after fabrication.
- U.S. Syncrogear-Powered Motor.
- Handles any size stick up to 52" long.

NGINEERED CONOMY

Since 1910

See us at **AMI** Convention **ROOM 830** Palmer House

This washer is designed to wash smoke sticks and gambrels.

The inside perforated cylinder which rotates, is 24" diameter and the length will handle any size stick up to 52".

Simple, rugged construction-body welded throughout.

Used extensively and proven throughout meat packing industry.

IF IT'S FOR THE PACKING HOUSE-WE MAKE IT



Entertainment Roundup

(Continued from page 56)

of the nineteenth century on display. Art Institute — Annual students' ex-hibition and New Arrangement of American Paintings and Sculpture.

Merchandise Mart—Good Design Exhibit (Modern furniture).

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Norwegian Sales Exhibition - 671-673 N. Michigan.

Well-of-the-Sea Art Gallery - Hotel Sherman.

Esquire Theater Little Gallery World's Antique Mart

SIGHTSEEING

Museums - Chicago Natural History, Science and Industry, Chicago Academy of Natural Sciences, Chicago Historical Society, and Oriental Institute. Zoos-Brookfield and Lincoln Park.

Aquarium-Shedd.

Planetarium-Adler.

Flower Conservatories - Garfield Park and Lincoln Park.

Observation Towers - Board of Trade building, Tribune Tower and Wrigley building.

Business Tours-Board of Trade, Mercantile Exchange, Midwest Stock Exchange, Montgomery Ward, Sears Roebuck, Marshall Field, Chicago Tribune, the Stockyards, Swift & Company and Armour and Company.

Local Color -- Chinatown and Maxwell street market.

PLACES OF WORSHIP

(Selected for nearness to the Loop or for outstanding architecture.) Chicago Temple (First Methodist Epis-

copal) - The skyscraper church. Fourth Presbyterian - Gold coast church on Michigan avenue.

St. James Episcopal-Founded in 1837. Part of original structure still stands. Holy Name Cathedral, Center of Catholic Worship in metropolitan Chicago. Seventeenth Church of Christ, Scientist-Orchestra Hall.

Chicago Sunday Evening Club-Orchestra Hall; non-sectarian. Sinai Temple-a modern design Jewish

temple-Rabbi Mann. Temple Sholom-One of largest synagogues in the country.

University Chapel of the University of Chicago (Rockefeller Memorial Chapel) one of the best examples of Gothic architecture in the country. Unity Universalist Church—Oak Park

-Designed by Frank Lloyd Wright.

Hold MISEA Annual Meet Sept. 24 in Palmer House

The 1951 annual meeting of the Meat Industry Supply and Equipment Association will be held in the Illinois Room of the Palmer House from 10:30 a.m. to 12 noon on Monday, September 24. Interesting and valuable information is promised for suppliers who attend.

PLEASE DON'T FORGET, cautions AMI, to bring your hotel confirmation slip with you and avoid difficulty securing a room. Watch for the AMI sign in the lobby when registering.

Convention Program

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AMI

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(Continued from page 53)

mittee on priorities and allocations, will discuss policies of the Office of Defense Mobilization. Arthur R. Curtis of Swift & Company's law department will go over the rules of the Wage and Salary Stabilization Board which apply to the meat industry.

Arval L. Erikson, assistant director of the food and restaurant division,





DR. DE GRAFF

DR. BEESON

Office of Price Stabilization, will bring members up to date on price controls and proposed regulations.

The three section meetings scheduled for Saturday morning are on accounting, on sausage and merchandising, and on engineering and construction.

The accounting section meeting will have a varied program dealing with tax problems, government reports, accounting systems, and variable budgeting.

"How to Live with Taxes" is the title of the address to be given by Raymond





DR. GROSS

DR. LOY

A. Hoffman, partner in Price Waterhouse & Co., accounting firm with offices throughout the country. A specialist on taxation and a lecturer at the New York University Institute on Taxation, Hoffman will review current federal income and excess profits taxes.

Fred V. Gardner, senior partner in the Milwaukee consulting firm of Fred V. Gardner Associates, will talk on, "Engineering the Path to Profits." Gardner, who has written and lectured extensively on flexible budgeting and break-even points, will show how to keep on the profit path by translating static facts into dynamic statistics. He will also point out how discrepancies of accounting can be eliminated to give

MORE PROGRAM on page 64.

"Meet Me in Chicago" SEPT. 21 to 25

SPECO

KNIVES and PLATES



Yes-sir, the "Old Timer" will be there—in Booth 1 at the Palmer House for the AMI Convention—as in years past. With him will be "Charlie," "Scottie" and others of the SPECO family, eager to bring you up-to-date on grinder plate and knife developments . . . To greet old friends and make new ones . . . To chuckle over your stories and to tell a couple of their own. Come and see us in Chicago.

PLATE STYLES FOR ALL GRINDERS







Guaranteed to stay sharp for FIVE YEARS—you get FOUR times the life with C-D Triumph special alloy reversible or solid hub plates. (As pictured above.) They are available in wide range of styles and sizes for all makes of grinders. SPECO also makes SIX knife styles—to match any size C-D plate. Where first cost is important, specify SPECO's C-D TRIUMPH knives.

If you haven't seen it, be sure and look at

Speco's new C-D Sausage Linking Guide at Booth No. 1

Booth No. 1 Palmer House Sept. 21 to 25.

THE SPECIALTY MANUFACTURERS

3946 Willow Street • Schiller Park, Illinois • PHONE: TUxedo 9-0600

BE SURE TO STOP AT BOOTH No. 47



and talk over today's crackling problems and profits

If you're interested in crackling profits under today's production problems, stop in. Let's have a chat. That's why we'll be there ... to work out any problem you may have and to help you make more profits.

If your profits are satisfactory and you have no problems, stop in anyway. We'll be glad to see you.

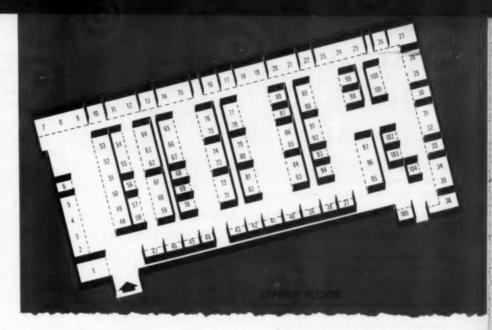
THE V. D. ANDERSON COMPANY
1965 West 96th Street • Cleveland 2, Ohio



Anderson Duo Crackling Expeller

Only ANDERSON makes EXPELLERS

1951 EXHIBITORS AMI CONVENTION



The conventioneer who is interested in the latest in new and improved equipment and supplies will find the colorful convention exhibit hall a profitable place to spend many hours. Located on the fourth floor, within easy reach of the Grand Ballroom, the hall will be opened according to the following schedule: Friday, 3:30 to 7 p.m.; Saturday, 2 to 8 p.m.; Sunday, 10 a.m. to 6 p.m.; Monday, 8 to 10 a.m. and 12 to 6 p.m., and Tuesday, 8 to 10 a.m. and 12 to 2 p.m.

1	Speco, Inc.
2	Cincinnati Butchers' Supply Co.
3	
4	**
5	**
6	Drying Systems, Inc.
7	Allbright-Nell Co.
	*
9	
10	Wm. J. Stange Co.
11	Hayssen Mfg. Co.
12	**
13	Vilter Mfg. Co.
14	E. I. DuPont De Nemours, Inc.
15	**
16	Arkell Safety Bag Co.
17	Atmos Corporation
18	E. G. James Co.
19	**
20	Basic Food Materials, Inc.
21	**
22	Huron Milling Co.
23	Miller Wrapping & Sealing Ma-
	chine Co. and Amsco Packaging
	Machinery, Inc.
24	
25	¿ ••
26	Gentry Division Consolidated
	Grocers Corp.
27	Allen Gauge & Tool Co.
28	Traver Corporation
29	98

37	Kentmaster Mfg. Co.
38	Toledo Scale Co.
39	Miller & Miller, Inc.
40	Amino Products Division.
	International Minerals &
	Chemical Corp.
41	Townsend Engineering Co.
42	American Perforator Co.
43	Sellers Injector Corp.
44	Meat Industry Suppliers, Inc.
45	Russell Harrington Cutlery Co.
46	The Dupps Co.
47	V. D. Anderson Co.
48	The Globe Co.
49	**
50	**
51	**
52	**
53	**
54	McGraw-Hill Publishing Co.
55	**
56	Denman Tire & Rubber Co.
57	First Spice Mixing Co., Inc.
58	**
59	Marathon Corp.
60	**
61	**
62	Dewey & Almy Chemical Co.
63	**
64	99
65	The Visking Corporation
66	**
67	**
68	U.S. Slicing Machine Co.
69	French Oil Mill Machinery Co.
70	United Cork Companies

36 Encyclopaedia Britannica, Inc.

71	Griffith Laboratories, Inc.
72	94
73	John E. Smith's Sons Co.
74	**
75	Pure Carbonic, Div. of Air Reduction Co., Inc.
76	88
77 78	Aluminum Cooking Utensil Co.
79	Cincinnati Cotton Products Co.
80	
81	American Meat Institute
82	**
83	Great Lakes Stamp & Mfg. Co., Inc.
84	**
85	Standard Casing Co., Inc.
86	**
87	H. J. Mayer & Sons Co., Inc.
88	Exact Weight Scale Co.
89	Linker Machines, Inc.
90	
91	Hercules Fasteners, Inc.
92	**
93	Liquid Carbonic Corp.
94	Kold-Hold Mfg. Co.
95	Milprint, Inc.
96	"
97	98
98	Jamison Cold Storage Door Co.
99	Ken-Rad Tube and Lamp Div., Westinghouse Electric Corp.
100	Advance Oven Co.
101	64
102	St. John & Co.
103	
104	
105	Wass Food Products Co.

Corn Products Sales Co.

The Village Blacksmith Co.

Mullinix Packages

Niagara Blower Co.

30

31

32 33

34

5, 1951

GREAT LAKES HS-5 HAND IRON

Built like an electric stove with genuine Calrod element, thermostatically controlled!

HEATING ELEMENT WARRANTED A FULL YEAR AGAINST DEFECTS IN MATERIAL OR WORKMANSHIP

Has balanced design and sturdy construction for high package production and long service. Adjustable thermostatic control holds temperature at proper point for rapid sealing of any heat-seal film. The HS-5 Iron is what you need for trouble-free service, long life and best results. Write!

GREAT LAKES STAMP & MFG. CO.

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Makers of America's finest branding and marking equipment. Heat sealing and packaging equipm

BE SURE TO SEE US at the A.M.I. Convention statically controlled heat sealing equipment. A real producer and money saver!



for latest information on our new semi-automatic thermo-Or write for details!

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Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

PROGRAM from 61

management the kind of statistical information it needs.

"Univac . . . A New Development in Accounting Systems" will be described by David V. Savidge, director of programming and planning, Univac Factronic System, Remington Rand, Inc.

An executive familiar to most members, T. G. Redman, assistant controller





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F. V. GARDNER

R. A. HOFFMAN

of Swift & Company, will report on the work of the meat advisory committee to the Council on Federal Reports. Headed by Redman, the committee has relieved the industry of much government paper work.

The engineering and construction section meeting, also set for Saturday morning, will encompass such diversi-fied subjects as concrete versus brick floors, new developments in bacon cur-ing, dressing cattle on the rail, and the latest in engineering and building.

Two men will point out a number of developments in engineering, construc-





O. G. MAYER, JR.

T. G. REDMAN

tion, and operating. These men are J. S. Bartley, executive engineer of the Rath Packing Co., and Oscar G. Mayer, jr., vice president in charge of operations at Oscar Mayer & Co. They have labeled their discussion, "What's New and How Is It Working?"

Canada Packers Limited of St. Boniface, Manitoba, is using specialized equipment and procedures for dressing cattle on the rail. L. T. Force, plant superintendent for the Canadian firm. will describe the operation. Another new piece of equipment, a machine designed for the mechanical pumping of bacon, will be described by H. K. Gillman, general mechanical supervisor of the Tobin Packing Co.

The extent to which concrete can be



substituted for brick floors will be covered by E. E. Eckert, superintendent of construction and engineering at Geo. A. Hormel & Co. Eckert will also outline satisfactory procedure for installing concrete.

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A combined section meeting for sausage specialists and merchandising men is a new idea this year. The trend toward self-service in retailing and the growing importance of sausage and meat specialties as merchandising items are given as the reasons behind this combination meeting.

this combination meeting.

One speaker, Walter E. Fitzgibbon, director of meat merchandising for the Kroger Co., has as his subject, "Sausage and People," an analysis of the meat buying habits of the American consumer.

The other speaker, J. Russell Ives, is associate director of the department of marketing of AMI. He will talk on "The Outlook for Livestock and Meat





L. T. FORCE

E. E. ECKERT

Supplies," with special reference to the factors affecting sausage manufacturers and the merchandising of meat.

In addition to the talks by the two lecturers, the combination meeting will include the premier presentation of a four-act drama on the right and wrong way to sell. Entitled "The Return of Herman Wurstmann," the play is based on experiences of veteran merchandising men and on findings of extensive consumer testing.

Dinner-dance—Although heavily loaded with real work, the convention has its compensating lighter moments. One of these, set for Friday, first night of the meeting, is the dinner-dance in the Red Lacquer Room of the Palmer House. Good music, good acts, good food are promised.

Annual Dinner — The convention's biggest social event is the annual dinner on Monday night, with Senator Everett M. Dirksen of Illinois as speaker. The banquet will be held in the Grand Ballroom of the Stevens Hotel, where more persons can be accommodated than in the Palmer House. The Northerners, a well-known group of radio singers, will entertain guests.

Senator Dirksen is considered one of the ablest speakers in Washington. He is a member of the Senate Banking and Currency Committee and a veteran of nine terms in Congress. His background includes manufacturing, banking, law, and food wholesaling.



"The Man You Knew"

H. J. Mayer & Sons Co., Inc.



Suite 834-835
PALMER HOUSE

Come up for a taste of good, old-fashioned, full-bodied hospitality . . . and bring along your curing and seasoning problems.

EXHIBIT BOOTH No. 87



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IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

AMI Conventioneers:

See the Julian SMOKEHOUSE during your Chicago visit!

• Because of insufficient space available to display the JULIAN SMOKEHOUSE in the Exhibition Hall at the American Meat Institute Convention we have arranged for you to inspect the JULIAN Smokehouse and the JULIAN Smoker in operation and learn first-hand of the many exclusive features that make JULIAN Equipment preferred by leading packers.

You are cordially invited to visit our offices . . . conveniently located on the near North side . . . within 10 minutes drive of the Palmer House.

JULIAN ENGINEERING COMPANY

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but if you are out for business it's better to get
on solid ground where **DANIELS** experience and know
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Beef Ceiling Price Order

With virtually the entire staff of the meat branch of OPS working on the amendment increasing beef ceiling prices at wholesale and retail, it appears likely that the order may be issued over this weekend to be effective Monday.

Processed Beef Order Reported Signed

A processed beef order allowing increases in processed beef prices will be issued shortly, according to reports from Washington. It will cover cured, corned, cooked, dried or barbecued beef, and will apply to both slaughtering and non-slaughtering processors. According to reports, the base period will be April, May and June, 1950. Ceiling prices will be determined under a formula which will require the determination of weighted average costs during the base period and current costs under CPR 24. The difference between the two figures will be added to the weighted average selling price during the base period to get the new ceiling price. If processors use a different grade of meat, or if a product differs in any other way from that produced in the base period, application must be made to OPS for a ceiling price.

OPS Challenged by Wilson Subsidiary

The Office of Price Stabilization has been challenged on Ceiling Price Regulation 24 by Jepson Hotel Supply Co., Washington, D. C., a subsidiary of Wilson & Co., Inc. The Jepson firm and other Wilson subsidiaries filed a protest with OPS, claiming that the regulation is discriminatory in banning any firm owned or controlled by a large slaughtering and packing company from being considered in the same classification as an independent hotel supply house.

This protest came to light recently when OPS brought injunctive action against Jepson. On September 7 OPS asked the U.S. District Court in Washington to grant an injunction to restrain the firm from sale of fabricated cuts of beef under its present schedule of prices to hotels and restaurants, since Jepson does not meet the definition for a hotel supply house in Section 21, CPR 24.

The OPS announcement stated that the Jepson firm has been giving its customers invoices showing two sets of prices, but has collected the higher price and indicated that if its protest is denied by OPS it would refund the amount of the overcharge shown on the invoices. No final action has been taken on the protest.

Tax Bill Progresses One Step Further

The Senate finance committee finished voting this week on the new tax measure but probably will not formally report it to the Senate before next week. In its last few sessions the finance committee did not change its earlier decisions on individual and corporate income tax rates and dates but did decide on many provisions giving relief to corporations from the excess profits tax law.

As the Senate bill shapes up, corporate income rates would be raised from 25 to 27 per cent on income under \$25,000 and from 47 to 52 per cent on income over that figure. The effective tax rate on excess profits would also be raised 5 percentage points. But no more than 17 per cent of the firm's income could be taken in excess profits taxes. The corporate tax increases would be retroactive to April 1, 1951. The House version is retroactive to January 1, 1951, and there are several other differences which must be reconciled in committee.

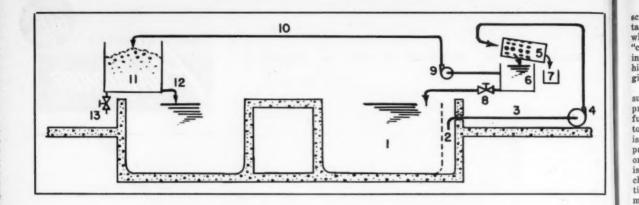
Effective Date of SR 15 Extended

According to reports from Washington late this week, the order extending the mandatory effective date of SR 15 has been signed and probably will be issued Friday or Saturday. It is understood the order will extend the mandatory effective date to November 1. A few packinghouse products, such as dry sausage and sterile canned meats are covered by SR 15.

Indefinite Price Controls

In recent weeks Office of Price Stabilization officials have been telling businessmen that controls must be continued even when prices fall below ceilings because they might go up again. This is a reversal of Price Stabilizer Michael V. DiSalle's statement before Congress a few months ago that he would advise ending controls as soon as the threat of inflation passes.

S



Wilson Setup for Brine Curing Hides is "Advance in the Art"

TILSON and Co., Inc., has been brine curing all hides at its South Omaha Packing Co. plant since November, 1949. Even taking into account the general excellence and superiority of a brine cured hide over a dry cured, this Wilson product is preferred by tanners because it is undoubtedly the cleanest, brightest, and most "all-hide" of any hides cured on the American continent to date.

Further, the Wilson methods show improvement in equipment design, important changes in procedure, various savings throughout the operating cycle, and, in effect contribute greatly to the "advance of the art" of hide brining.

After Wilson's initial decision to adopt brine curing, pilot plant work of a lengthy and thorough nature was undertaken at its Oklahoma City plant, under the cooperative supervision of E. S. Foran, general supervisor of Wilson's hide operations, K. E. Wolcott of the Chicago engineering department, Frank Dering of the Chicago research department, and the management of the Oklahoma City plant. The pilot plant work included study of the economics, bacteriology, shrink, thoroughness of cure, etc., of brine cured hides and skins, both as such, and in comparison with product cured in salt packs.

After the favorable outcome of the pilot plant studies the next step, under the direction of Wolcott, was a study of the engineering features involved in designing a full-scale trining layout for Wilson's entire hide production at the South Omaha plant.

Welcott and Ben Allison, master mechanic at Wilson's two Omaha plants, investigated existing brine curing equipment from the engineering standpoint. Decision was made to incorporBy DALE W. KAUFMANN International Salt Co., Inc.

ate certain new and radically different features into the design layout, based on the pilot plant work, and Allison thereafter proceeded with the various design details.

To explain the difference between earlier brining practice and the new Wilson practice, the operations may be divided into two parts; (a) hide operations and (b) brine operations.

The hide operations involve the actual brine curing itself, the handling

and other details not shown)

I-Brine curing tank; 2-Screened pump suction embrasure in tank wall; 3-Pipe line from curing tank to Allison screen; 4-Brine recirculating pump for screen circuit; 5-Allison rotary self-cleaning screen; 6-Brine collecting tank; 7-Receiving buggy for scraps, hair, etc.; 8-Pipe line for brine return from collecting tank to curing tank; 9-Brine recirculating pump for Lixator circuit; 10-Brine feed line; II-Lixator rock salt dissolver; 12-Pipe line for filtered, saturated brine return to curing tank, and 13-Cleanout for rock salt insolubles, manure, scurf, etc.

As already noted, the operating cycle on the actual hide brining at the DIAGRAMMATIC CROSS SECTION OF BRINE CURING LAYOUT Wilson plant is approximately the same as at other plants where brining (Tank sump, paddles, salt handling equipment, is practiced. This somewhat standard-

ized operation is summarized and brought up to date by Dr. Frank L. DeBeukelaer in Bulletin No. 9 (December, 1950) of American Meat Institute Foundation. The Bulletin contains extensive references to THE NA-TIONAL PROVISIONER and other literature, which, coupled with Bulletin No. 9, will give interested parties the entire sweep and development of the art to date, except for the new Wilson developments. A summary of Bulletin No. 9 appeared in THE NATIONAL

The general design of the brining tank embodies latest practice as regards size, shape, depth, and elevation in relation to floor level. An innovation has been introduced in use of a very large fillet between bottom and side walls, including the ovoid island wall. This fillet makes the occasional cleaning much easier, and in fact provides almost self-cleaning and gives a "cork-

PROVISIONER, January 20, 1951.

of the hides in and out of the brine, drainage, and placing in unsalted packs. These operations have become somewhat standardized among the considerable number of packing plants which are practicing brining, and although the Wilson methods have certain improvements in details, they do not differ greatly from practice elsewhere, in this particular respect.

However, certain notable improvements and refinements have been made in the design details of the brining tank itself, and some of its accessories.

The brine operations involve the dissolving of salt, keeping the brine at saturation, removal of suspended matter from the brine, addition of chemical, and salvage of brine. It is here that the new Wilson methods show a complete and radical departure from former practice, and contribute greatly to the advancement of the art. The new equipment and methods will be described later in this article.

screw" motion to the brine at the tank ends. It is here that the paddle wheel motion is least effective, and the "corkscrew" brine motion tends to aid in submerging or "dunking" floating hides, and also tends to prevent dragging, crowding or piling-up at the ends.

The tank bottom slopes to a large sump which also represents an improvement in design, in that it is the full width of the tank raceway bottom, and covered with grizzly bars. It is so located in relation to one of the paddle wheels that hides never catch or stall on the grizzly. The sump itself is hopper shaped and with a large discharge pipe, which can empty the entire brine content of the tank in a matter of minutes. Although continuous salt dissolving and brine filtering methods, described elsewhere, keep most foreign materials out of the brine, nevertheless sand and heavier-thanbrine substances inevitably enter with the hides. These materials are swept toward the sump by the moving brine and the sweeping action of the hides therein. An occasional blowdown, of seconds duration only, keeps the tank bottom practically free of deposited material. Any balance is easily hosed off the tank bottom toward the sump during the occasional tank emptyings.

A coarse filtering screen is usually placed at the pump suction or in a separate suction feed box, in an attempt to keep the brine reasonably free from suspended matter. However, the screening problem is a very difficult one because of the nature of the materials to be removed.

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Fine screens catch hair, which in turn acts as a still finer screen to catch manure and other particles of a gelatinous or gummy nature, and the entire screen surface almost immediately blinds. Therefore, screening formerly had to be confined to removal of only the coarsest scraps, and this had no effect whatever in improving the general quality of the brine.

Study of the brine strengthening and

filtering problems led the Wilson engineering staff to consider the Lixate rock salt dissolver as a possible device for greatly improving this phase of the brining operations. They were already familiar with the Lixate self-filtering principle, due to installations in various Wilson plants for making curing pickle and restrengthening and filtering spray deck and unit cooler brines. The latter applications seemed to bear a close analogy to the problem in hand.

Experimental work by Wilson's Omaha organization showed that if the foreign material, particularly the hair, was removed from the brine by a preliminary coarse filtration, the Lixator could carry the remaining burden by filtering out the fine material, retaining the rock salt insolubles, and saturating the brine.

The necessary first step in this twostep filtration was successfully accomplished by Ben Allison, master mechanic at Wilson's Omaha plants, after much study of the basic problem, through his invention of the Allison rotary self-cleaning screen (patent pending; Wilson & Co., Inc., Chicago.) This screen is, in effect, a rotary trommel, roughly resembling the trommels used in coal, sand and gravel washing, although much smaller in size, and with various special design features found to be necessary. Experiments were made on proper coordination of trommel size, slope and rotation, brine feed direction and velocity, and various other factors. The results are that (1) the Allison screen is self-cleaning; (2) the accumulated hair acts as a filter, entraining other materials; (3) the hair rolls up into balls and automatically discharges from the end of the

LEFT: One of the hide brining tanks at the South Omaha Packing Co. plant of Wilson & Co. The Lixator tanks can be seen in the background. RIGHT: A partial view of the hide brining tank, empty.

screen in relatively dry condition.

The brine dropping through the perforated shell of the Allison screen is collected in a small tank underneath. Part of this brine returns to the hide brining tank and part is bypassed to the Lixator for final filteration of manure, scurf, etc., by means of a rock salt bed, which resaturates the brine at the same time.

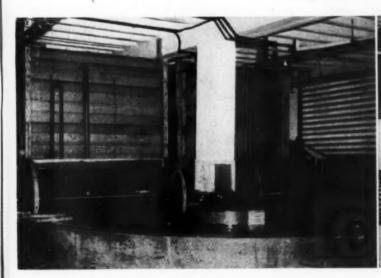
In actual operation a comparatively large volume of brine is continuously pumped from the brining tank through the Allison screen, and returns by gravity to the tank. This bypass recirculation holds the scraps, hair and coarser suspended matter in the brine at a definite low level, the exact level depending upon the pump capacity and the optimum flow for efficient screen operation.

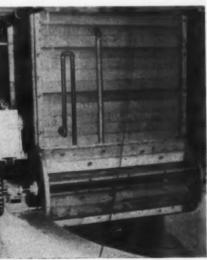
In order to make the Allison rotary self-cleaning screen available to all interested parties, Wilson and Co., Inc., has arranged to have the screen manufactured and marketed under patent license by Green Bay Foundry and Machine Works, Green Bay, Wisconsin. W. P. Christman, general manager, advises that commercial models of the screen will be available late this year.

Brine Restrengthening

Two square wood tanks are used alternately, designed on the Lixate principle of brine saturation and self-filtration, and with various special detail features necessary for this type of service. They rest on beams across one end of the brining tank, thus using no floor space. All suspended matter in the feed brine and all rock salt insolubles are kept in the Lixator.

The Lixator dimensions strike a balance between size, cleanout frequency, and brine strength in the curing tank. Theoretically, bypass through the Lixator saturates only a portion of the curing tank brine, and the latter can never reach 100° salometer. In practice, the brine is always between 99° and 100°; except for an hour or two





each afternoon, when there is maximum water extraction from the hide load. At such times the strength may briefly drop to 96° or 97°, but quickly rises again.

Summary of Wilson Results

The improvement in the "state of the art" as practiced at Wilson's South Omaha Packing Co. plant is due, analytically, to use of three continuous brine circuits. The first circuit, the movement of hides and brine in the curing tank, is common to all brining layouts. The second circuit continuously bypasses part of the curing brine through the Allison screen for preliminary filtration. The third circuit continuously bypasses part of the Allison screen brine through a Lixator for final filtration and saturation.

The net result is a relatively clean,

from catching between the paddle wheels and the walls, a permanently installed air lift for "aerating" and lifting the hides for easy removal at the end of the cure, flushing jets for completely cleaning out the sump hopper, etc.

We have already noted that the Wilson methods classified under "brine operations" represent a major and radical change from existing methods of handling and dissolving salt, and treating and salvaging fouled brine.

When in use, the brine in a curing tank rapidly becomes foul from blood, soluble proteins and other extractives, and from suspended matter such as manure, hair, scurf, scrapes of hide and flesh, dirt and sand from the hides and insolubles from the rock salt. The brine also becomes weaker due to absorption of salt into the hides coinci-

flesh side of the hide are very largely dependent upon the cleanliness of the brine itself. Any "color" on the flesh side is superficial only, and due to a thin layer of variably adherent material, the source of which seems to be suspended dirt in the brine itself. Fresh clear brine leaves certain portions of the hides in the whitest and cleanest possible condition. Other portions of the same hides, if covered with a thin membranous layer of flesh, tend to collect suspended dirt on this membrane surface, and have a faintly yellow or brown appearance. As the brine becomes older and more foul, the flesh side of the cured hides becomes progressively much darker.

As noted, the "color" is not a true coloration, but is merely a superficial coating, and is easily scraped off, or removed automatically in the course of the tanning operations. It has no effect on the superior quality of brined hides from the tanning standpoint. However, it lowers the visual attractiveness of the hides, and, more important, adds to the weight, and obscures the presence of defects.

In addition to the effect upon the hides, the brine cleanliness obviously has a direct and important effect on the length of time the brine can be used before treating for salvage, or

discarding.

The two problems of an extremely clean cured hide, and a long re-use of the brine therefore seem to hinge on a practical method of keeping the brine continuously clean. Inasmuch as addition of hides to the tank is a continuous process, the fouling and weakening of the brine is also a continuous process. Logically, both the cleaning-up of the brine and its resaturation should be continuous also.

Brine Dumping Versus Heating

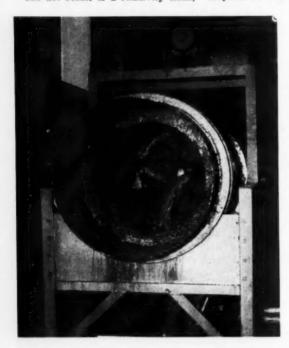
However, regardless of success in keeping the brine continuously clean and continuously saturated, there will be a gradual buildup of soluble and unfilterable substances in the brine, and sooner or later the entire brine content of the tank will have to be dumped, or else salvaged by removal and heating. This leads to the problem of whether (and when) to dump, or whether to treat by heating.

In large-scale operations, the preferred method has been to transfer the entire brine content of the tank once per week (twice during the manure season) to heating tanks for processing, cooling, and reuse. The general procedure has been described by Dr. DeBeukelaer and by various of the references he listed.

references he listed.

The requirements of the heating method are somewhat onerous from the standpoint of space, equipment, steam, operating labor, and other factors. However, in large-scale operations the alternative of frequently dumping the foul brine instead of treating it has not been economically justifiable in the past.

Yet in small-scale operations the (Continued on page 81)



ALLISON ROTARY selfcleaning screen which is the key feature in the hide brining operations in the South Omaha Packing Co. plant. The screen is, in effect, a rotary trommel, somewhat similar to those employed for washing coal, sand and gravel. As can be seen in the illustration, the accumulated hair acts as a filter and entrains other foreign materials in the brine. The hair rolls up in balls and automatically discharges from the screen in relatively dry condition.

strong brine, which produces exceptionally clean hides, and permits use of the brine long enough to justify discarding rather than reclaiming by heating. In addition, the capital expenditure is reduced and the process made simpler and more nearly continuous. There are of course many fringe benefits not discussed here.

It is the consensus of those outside the Wilson organization, whom they have kindly permitted to observe and study the new methods, that these Wilson methods represent an important contribution to both the state of the art and to the quality of brined hides. These advances bring the packing and tanning industries a step further toward scientific evaluation of hides and skins for making leather.

Other tank improvements include design features arranged to keep hides

dent with extraction of water therefrom.

The major problems in brine operations are therefore concerned with (1) keeping the brine clean, (2) keeping the brine saturated, and (3) conserving or salvaging as much brine as possible.

Brine Cleanliness

Description of the Wilson methods for keeping the brine clean, fully saturated, and in use for the maximum length of time possible before discarding, may well be prefaced by certain general comments on brine quality, which will point up the logic back of the new methods.

A study of brined hides produced under various conditions led the Wilson organization to the conclusion that the cleanliness of the hair side, and both the color and cleanliness of the

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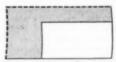
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Maintains color, flavor longer under **fluorescent lights**

Protects against weight loss

Reduces mold growth

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NIMPA, WSMPA Ask Improved Meat Grading, Other Changes in Controls

DIRECTORS of two industry associations, holding regular meetings last week, discussed some of the industry's current problems and reaffirmed their policy and took action in connection with some of the most

pressing of them.

At the meeting of the National Independent Meat Packers Association, held in Washington, D. C., beef grading was discussed at length. It was brought out that some packers are being subjected to abuses which are proving extremely expensive while other plants are experiencing little difficulty. NIMPA's general counsel was ordered to take the problem up with the meat grading section in an effort to have the service improved. He also was ordered to start an early court test designed to challenge the right of OPS to require mandatory government grading. It was suggested that the association study the matter of grading meat animals on the hoof rather than in the carcass so that the packer would not have to stand such losses from down grading.

Discussion on the hide and tallow price situation reveals that OPS is not moving to revise beef prices to reflect the drop in hide and tallow prices. The association, at its meeting of April 16, approved by unanimous vote an order directing its officers to obtain a Congressional investigation relating to the unjustified rollback. The beef price delay was discussed and it was ordered that representation be made to OPS against the intolerable delay and against any further roll-

back.

The matter of quotas was discussed. It was decided to poll the entire NIMPA membership to deter-

mine NIMPA's policy.

The Western States Meat Packers Association board met in San Francisco, September 7. The group opposed the proposal by OPS to substitute a system of marginal controls, including "profit controls," for the present system of price control regulations. The WSMPA board also rejected any proposal that might establish meat subsidies.

The board confirmed the action of the Association in opposing applica-

Freight Rate Ruling

Freight rates on fresh meats and packinghouse products eastbound from the Pacific North Coast origin, to Denver and all points East, to and including Indiana, wage made the same as westbound rates from the same points to North Pacific Coast destinations, in a recent ruling by the Transcontinental Freight Bureau. The rates will be established by the interested carriers as soon as they have secured fourth section relief from the Interstate Commerce Commission.

tions by midwestern trucking companies filing for permits to haul fresh meats and packinghouse products from points in the Midwest to the Pacific Coast and intermediate points.

This group also discussed federal meat grading standards. It recommended that the management propose that Fred Beard, chief of the federal meat grading service, attend a conference on the Pacific Coast in order to reconcile any differences in the service at the different plants.

Another action taken by the directors was to increase the number of directors from 30 to 33. Increased directors will be from Washington, Ore-

gon and California.

Five new regular members and seven new associate members were accepted for membership. The board also accepted resignations from six regular members and five associates. The Association membership now stands at an all-time high of 377 members, 190 regular and 187 associate members.

Illinois Meat on TV

Illinois Meat Co., Chicago, has signed for participation in the "Margaret Arlen Program," over TV station WCBS, New York, on behalf of Broadcast meats. Its sponsorship of the show, on Tuesdays and Thursdays, will run for one year, it was announced.

Senate Subcommittees Begin Work on Proposed Changes in Controls Law

Two of three Senate banking subcommittees appointed to hold hearings on administration-backed changes in the Defense Production Act started work on Thursday. The third will be-

gin hearings Monday.

The American Federation of Labor was the first witness to testify before the subcommittee considering the Capehart amendment. This amendment allows higher ceilings on the basis of cost increases up to July 26. Hearings on this amendment are scheduled to last through Tuesday.

The subcommittee considering repeal of the Andresen amendment, which placed restrictions on imports of fats and oils, held hearings Thursday and Friday. The administration thinks the curbs as now worded are "too tough."

Hearings on the ban on slaughter quotas are scheduled to begin Monday and last all week. Twenty-four witnesses are scheduled to appear.

WSMPA will appear before the slaughter quota hearings on Monday and NIMPA on Tuesday. A number of packers and producer associations will appear before the subcommittee during the week.

AMI will testify before the subcommittee considering the Capehart amendment on Monday. NIMPA and WSMPA appeared Friday. The National Renderers Association testified before the subcommittee considering the Andresen amendment.



Three traditional foods—pancakes, pork sausage, and syrup—are being teamed up in a "Jack o' Lantern" promotion designed to bring Hallowe'en witchery to the American breakfast table this fall. A joint venture by Armour and Company, Corn Products Refining Co., and General Mills, Inc., the promotion features a prankish combination of Bisquick Pancakes, Armour Pork Sausage, and Karo Syrup to resemble a grinning Jack o' Lantern dish. A two-page full color spread in the October 22 issue of "Life" Magazine will launch the Jack o' Lantern breakfast to consumers. Cost of this ad will be shared by the three manufacturers. Armour will lend additional support with a full-color page in the October 23 issue of the "Saturday Evening Post" as well as commercial announcements on its TV broadcast. Retailers will be urged to take advantage of the strong related-item feature of this promotion by building combined displays in which the purchase of any of the three items will help sell the other two.

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Today, as in generations past, workmen in Meat Packing Plants, both large and small, show a decided preference for

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because they know from on-thejob experience that these knives are specially designed and correct for meat packing tasks.

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THE DAWN

THE MEAT TRAIL

One Retirement, Several New Appointments at Swift

Several new appointments and one retirement have been announced by Swift & Company. F. R. Clymer has been appointed manager of the Swift plant in Montgomery, Ala., succeeding H. M. Wiggs, who has been transferred to the president's office in Chicago.

Clymer has an extensive background of sales work with Swift, having joined the organization in 1935. Wiggs has been manager of the Montgomery



BAUMGARDNER

R. F. CLYMER

plant since 1948 and has been with Swift 36 years.

D. M. Clute has been appointed manager of Swift & Company by-products office in New York, succeeding Henry C. Baumgardner, who has retired on pension after 32 years. Clute started with the company as a messenger boy at South Omaha in 1934. He served in North Portland and Chicago before going to the New York office in 1950.

Baumgardner, manager of the byproducts office since 1919, was recognized for his ability to train young men. Concerning this, E. A. Moss, vice president of Swift said: "Probably Mr. Baumgardner's most valuable contribution to Swift has come from the young men he has trained. Since the strength of this company is in its organization, we value highly a man who has the ability to train young men and to teach by example the value of integrity and loyalty."

One of Tobin Founders Dies

Ora Edward Espey, 75, died early in September in Rochester, N. Y. A founder and former vice president and superintendent of Tobin Packing Co., Espey was at one time a meat inspector for the U.S. government. Later he was connected with the E. W. Penle Packing Co. of Auburn and the C. A. Durr Packing Co. of Utica.



THERE'S REASON ENOUGH for the smiles of these officials of the Royal Packing Co., St. Louis. First, they're proud to show their new beef cooler. Second, they're proud of the choice beef pictured here. Third, they enjoy beasting a bit about their new system of transporting raw materials from their main plant to their new two-melter rendering plant across the street. Hasher and wesher are located in the main plant, and material is moved by air pressure through approximately 75 ft. of underground piping. A Globe-Yoeman transporter is used. The method is considered faster, easier, and more sanitary than the drum trucking operation. By the way, the three men are Joseph Sokolik, secretary; David Sokolik, treasurer, and Sam Padratzik, city sales manager, all of Royal.



►Western States Meat Packers Association has planned a regular regional membership dinner meeting (Dutch Treat) for Thursday evening, October 4, at 7 p.m. It will be held at Hotel Utah, Salt Lake City. On Monday, October 8, members in Idaho will meet for a regional dinner meeting at the Boise hotel, Boise, at 7 p.m. L. Blaine Liljenquist, Washington representative of WSMPA, will attend both meetings to present the current Washington situation as it affects the meat packing industry.

The annual meeting of the Fourth Regional Area Association of the National Renderers Association will be held at the William Penn hotel, Pittsburgh, Friday and Saturday, September 28 and 29. Area chairman, Marley Evans, jr., has extended a cordial invitation to all renderers and friends of

the industry to attend the meeting. There will be specially arranged social functions both Friday and Saturday nights at which women will be welcome.

►The former advertising manager for Swift & Company associated plants in New England, F. Winslow Stets, jr., has been elected vice president of Foote, Cone & Belding of Chicago, advertising agency with which he has been associated since 1947.

► Morris Averch, owner of the Capitol Packing Co., Denver, Colo., died recently after a short illness. His two sons, David and Meyer, will continue to operate the business.

Twenty truck drivers of the Omaha branch of Wilson & Co. were honored at a safety award dinner held recently in their city. Speakers and special guests were R. C. Winkler, head of the safety and casualty department of Wilson & Co., Arthur Schmul, safety director at Chicago, Omaha Manager E. H. Trowbridge, and Superintendent R. W. Thompson.

► Charles S. Leckie, 57, vice president and director of the Canada Exporters'



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When you use Peters carton forming & lining and folding & closing machinery, you save manpower, time and money. Leading lard and shortening packers know from experience that this is true. Perhaps you do too . . . but if you don't, now is the time to gain these three important savings.

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Remember, too, that Peters offers a complete line of versatile forming & lining and folding & closing machines. There's a Peters machine to fit your exact requirements . . . determined by your capacity, schedule, speed requirements . . . and budget.

You also obtain the benefits of several decades of Peters experience in the lard and shortening industry. And, Peters Machinery Company is near at hand for efficient service always.

To obtain all these advantages, just write or call Peters. Send samples of your cartons for specific recommendations.

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Two Cleveland Beef Slaughterers Are Forced to Close Doors

Earl C. Gibbs Co., Cleveland's largest independent beef slaughterer, closed its plant Monday of this week. Another Cleveland plant, the Koblenzer Co., planned to shut down Saturday. Both said they were losing money under government price ceilings and could not continue to operate in the red. They listed a decline in hide and tallow prices as a principal factor in their

Earl M. Gibbs, vice president of the Gibbs firm, claimed operating losses up to \$1,000 daily under OPS beef regulations. He said that he would reopen his plant on the day the order raising beef prices becomes effective. This regulation has been promised for many weeks (see story on page 67). Gibbs, which distributes about 500,000 lbs. of fresh beef to about 600 retail stores in greater Cleveland each week, suspended buying and deliveries on Monday, laying off about 60 of its 100 employes. The rest of the employes stayed on until the live cattle on hand were killed.

G. W. Haberbosch, president of Koblenzer Co., stated that for the seven months operation under OPS the company lost about \$30,000. The firm distributes about 100,000 lbs. of beef a week in the Cleveland area.

Gibbs made a trip to Washington on Tuesday to make a personal plea for help to Michael V. DiSalle, price stabilization director. DiSalle called Arval Erikson, chief of the meat and restaurant division, into conference to determine how soon an order raising beef price ceilings can be issued. Later he said he would try to get it out by the end of the week.

Association and manager of foreign trade for Canada Packers, Ltd., died recently while on vacation.

►A city-wide celebration, marking the fortieth anniversary of the stock yards packing industry in Oklahoma City, will be held October 5, 6 and 7. Merchants and other citizens plan to send more than 100,000 congratulatory messages to the packing industry, expressing appreciation for the part played in the city's progress. Armour's plant in Oklahoma City will have open house on the last days of the celebration.

►Vern Opp, of Sloman, Lyons Brokerage Co., Chicago, who was runner up in the recent City of Chicago golf tournament, repeated this performance by coming in second at an invitational "Tournament of Champions," sponsored by the Chicago Tribune.

►John W. Baker, former president of the Philippine Refining Co., has been appointed director of the fats and oils branch of the Office of Price Stabilization. He succeeds Nelson Eddy, who has served as director of the branch since its creation. It was also announced recently that Ed Randa has returned to his position with Armour and Company. He had served as specialist on tallow and grease matters,

including the preparation, issuance and interpretations under the tallow and grease criling price order.

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▶Joseph E. Beamon, High Point, N. C., was elected president of the North Carolina Food Dealers association at the group's annual convention in Raleigh, N. C. Other officers are James C. McLaughlin, Charlotte, vice president; James W. Hollowell, Wake Forest, second vice president; E. Ward Flowers, Charlotte, treasurer; and James B. Vogler, Charlotte, secretary. ▶Bernarr L. Lee, a salesman for the Cudahy Packing Co. in Philadelphia, was killed on September 1 when his automobile overturned on a New Jersey road. He was 50 years of age.

▶ "Relax. . . . Enjoy a Restaurant Meal," will be the theme of the National Restaurant Association's promotion for October as "hospitality month." Many activities have been planned by restauranteurs and major companies allied to the industry to promote eating out during October. All media of advertising—radio, television, newspaper and magazine—will tell the industry's story. Improving the dinner business for restaurants is the overall purpose of the October campaign.

Articles of incorporation have been filed with the New York secretary of state for Jack Kantor, Inc., Kings, N. Y. dealers in cattle, poultry, fowl, meats, and food products. Capital stock was listed at 100 shares no par value. Directors are August Alber, Jack Kantor, and Celia Sakin.

► Cockfield Brown and Co., has been appointed advertising agent for Canada Packers, Ltd., on all products except soap, which will continue to be handled by Baker Advertising Agency. Ltd.

► Herman Lundy, former president of Lundy Brothers, Inc., wholesale meat dealers in Philadelphia, died recently. Lundy, 64, retired seven years ago after serving as president of the company for 15 years.

▶ Eric J-hnston, economic stabilization administrator, has acknowledged publicly that he expects to quit his government position in the near future. He will return to his post as head of the Motion Picture Association of America. ▶ A central meat cutting plant at Ft. Sam Houston, Tex., has recently been activated. The plant performs all meat cutting for mess halls on the post. A joint project of the quartermaster section and Ft. Sam's Food Service school, the plant affords on-the-job training

►Thomas Parrott has been appointed general sales manager of the canned meats department of the Tupman Thurloy Co., Inc., with offices in New York, Chicago, and San Francisco.

for the school's students.

▶Iowa headed all other states last year in the volume of meat animal sales, according to a statement by the National Live Stock and Meat Board. Sales of meat animals in the ten top-ranking states aggregated over \$6,000,000,000. In nine of the 48 states, more than half of the farm income came from sales of meat animals.

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Whether you come up for a purely social call... or just to take a load off your feet... or to discuss your refrigeration problems with one of the Buildice Engineers, you will find a cordial welcome awaiting you in Suite 860-861 of the Palmer House.

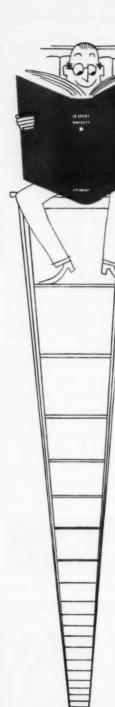
If you are unable to attend the AMI Convention drop us a line and let us describe the exclusive Buildice features designed to save you money. We can come close to telling you exactly how much, too!

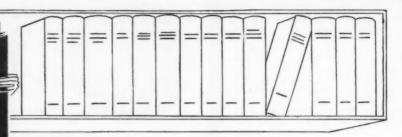
We are looking forward to seeing you at the Convention or hearing from you soon.

Buildice COMPANY INC

2610 SOUTH SHIELDS AVENUE . CHICAGO 16, ILLINOIS







Let's look at the Record!

Three years ago Tenox was introduced—the first lard antioxidant containing butylated hydroxyanisole (BHA). Up until that time this compound was unknown as far as its use in preserving lard was concerned. And yet today, just three years later, more lard is being stabilized with Tenox than any other antioxidant.

Marketers of Tenox stabilized lard are no longer plagued with costly returns—the necessity for refrigeration has been all but eliminated—and an ever increasing number of food processors are enjoying the efficiency and economy of lard without fear of rancidity.

If you are not now using Tenox, write for sample quantities and information about these most effective antioxidants, their carrythrough properties and their ability to protect fried and baked foods. Provide yourself and your customers with the protection which Tenox affords. Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with TENOX, it's a good policy

Tenox Eastman Antioxidants for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; Houston—412 Main St. West Coast: Wilson Meyer Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—821 Second Ave. Distributed in Canada by: P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec

FLASHES ON SUPPLIERS

JULIAN ENGINEERING COM-PANY: This Chicago firm has become the franchise representative for Worthington ammonia compressors, one of a line of products manufactured by the Worthington Pump & Machinery Corp., it was announced this week. Ray Espe, formerly with Buildice Co., Inc., will be in charge of the Worthington compressor sales for Julian.

KOCH SUPPLIES: Walter B. Mc-Cray has been named general manager



W. B. McCRAY

of this Kansas City (Mo.) firm. Formerly sales manager, McCray has been associated with the meat and food industries for more than 20 years. His career began with Wilson & Co. in Chicago. A native of Kansas City, McCray's interest in meat production is extended to his hobby—rais

ing registered beef cattle. He is a life member of the American Aberdeen - Angus Breeders Association.

BUILDICE COMPANY, INC .: The firm announces that in the future it will concentrate its efforts on the engineering, application and manufacture of all types of refrigeration equipment. It is the intention of Buildice to work with local contractors, furnishing to them the necessary engineering properly to apply refrigeration to all types of plants. The company will have available for contractors and refrigeration jobbers, as well as for users of refrigeration, not only an efficient, welldesigned line of equipment, but also a complete and experienced engineering staff. The firm specializes in refrigeration problems for the meat packing industry and will continue to develop and improve its entire line of this equipment.

TRANSPARENT PACKAGE CO.: An eight-minute color movie, illustrating the stuffing speed advantages of the new "Fast-Fil Wienie-Pak" artificial casings for making skinless frankfurts, will be shown at Tee-Pak head-quarters, Room M-18, during the AMI convention. The movies show actual plant operations.

AMINO PRODUCTS DIVISION, INTERNATIONAL MINERALS AND CHEMICAL CORP.: Frank Hickey former sales representative for Ac'cent in Philadelphia, has been appointed sales manager for the same product in Southern California, it was announced by George B. Hamilton, general sales manager of Amino Products Division. Hickey will headquarter in Los Angeles.

MILPRINT, INCORPORATTED: Walter Hullinger, who has represented Milprint in Iowa and lower Minnesota for the last four years, will head the firm's new sales office located at 1201 Paramount Building, Des Moines, Ia.

MEAT INDUSTRY SUPPLIERS: Jack Kearney, formerly sales manager of Frank & Co., Milwaukee, has become representative for the Wisconsin-Minnesota territory of this Chicago firm.

UNITED STATES COLD STORAGE CORPORATION: E. M. Dodds, president, has announced the acquisition of property in the stock yards district of Omaha on which U. S. Cold Storage will erect a one-story storage and freezing plant. To measure 700x220 ft., the plant will store about 25,000,000 lbs. with freezing capacity of 300,000 lbs. per day. Carl E. Olson, vice president of United States Warehouse Co., the corporation's Detroit division, will manage the new Omaha plant.

THE DIVERSEY CORPORATION: W. E. Noyes, vice president in charge of sales, has announced the advancement of former Pacific Division Manager, F. O. Spence, to regional manager. R. C. Perry, Spence's assistant, will replace him

will replace him.

ROBERT GAIR COMPANY, INC.:
Beaven W. Mills has been named sales
manager for Gairvure cartons, it was
announced by Wray H. Callaghan,
sales manager of the folding carton
division of the New York City firm.
Mills has been art director.

Make "Weeny Witch" Theme Of Halloween Frank Drive

An autumn pick-up promotion for skinless frankfurters based on a Halloween party idea is planned by The Visking Corporation. Theme-named "Weeny Witch," point of sale material, imprinted with brand names, will be sold to packers for distribution to retailers. Sales kits will include party books and menus, window streamers, table decorations, and games, stunts and masks.

The October 21, Sunday comic sections of 88 newspapers will carry the Weeny Witch party idea to 38,000,000 readers. This is the second year for the promotion. Visking says that packers and retailers last year reported unusual sales increases and considered the promotion well-timed because of the usual tapering off of skinless frank sales in October.

Britain Has "Too Much" Meat

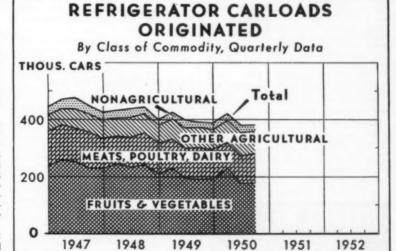
Britain has a temporary oversupply of meat, due largely to unusually heavy fall domestic slaughtering. The weekly ration recently went up to 28c worth a person, about double what Britons were getting until a few weeks ago. But not all housewives can afford the extra ration and many have become used to almost meatless diets.

Meat Shipments in Reefer Cars Still Declining

While approximately 300,000 carloads of fresh meats moved in refrigerator cars during 1947, loadings in 1950 totaled only 258,800 cars. Shipments of cured meats in refrigerator cars showed a little increase over the same period, rising from 70,000 to 79,000 cars, but reefer movement of "other animal products" was down. As shown by the Bureau of Agricultural Economics chart, the total number of carloads originating in refrigerator cars

has been declining gradually for years, in part reflecting heavier loading of cars as well as the inroads of truck transportation on perishable traffic.

The Bureau notes that refrigerator car production in recent years has not kept pace with retirements and the total number of cars in service has declined almost every month. The backlog of new refrigerator cars on order by railroads and private car lines rose sharply after the middle of 1950.





Specially Created For The Meat Industry **GREASE RESISTANT** BLOOD RESISTANT

Plant

Proven

Against

Peeling

Cracking

Hardening

Becoming

No Laundering Required

Now . . . all 'round protection for meat industry workers . . . with this plant proven Work Apron. Solves the problem of grease, fats, oil, blood, water, dirt and even acid contact. Provides all day cleanliness because it can be wiped sanitary clean in a jiffy with a damp cloth.

Most important, it will not crack, peel, harden

or get stiff. Comes in medium and heavy weights-in white only.

Industrial Plastic Long Mitts

Provides hand and arm protection against oils, grease, gasoline, acids, dirt. Made of strong, tough, durable virgin vinyl plastic. Electronically welded seams prevent seepage. Available only in clear plastic.

Write for samples and quantity prices on both items—today!

ROBERT MFG. CO. 3761 No. Racine Avenue CHICAGO 13. ILLINOIS

Freight Rate Increase May Allow Higher Ceiling

In General Interpretation 3 OPS has ruled that increased freight rates may, in certain cases, provide the basis for adjustments in ceiling prices. OPS points out that some regulations permit the inclusion of freight charges in the ceiling price. For example, ceiling prices on beef at wholesale in most zones include an addition based on freight rates. Therefore, increased freight rates automatically result in increased ceiling prices. However, OPS states that under the GCPR, increases in freight rates may be passed along only under specified circumstances, as enumerated in Interpretation 1 to GCPR.

Processors, Wholesalers Ass'n Meeting Sept. 20, 21

The National Association of Meat Processors and Wholesalers, Inc., will hold its annual meeting at the Hotel Sherman, Chicago, on September 20 and 21, according to Irving Tenenblatt, vice president of the association and a partner of the Monarch Provision Co., Chicago.

The association was founded in 1942 and reorganized in 1950. Tenenblatt credits the legal counsel of the organization, the firm of Danzansky & Dickey, with formulating a program which assisted the wholesale meat industry to survive effects of government restriction.

Liquidation at Topeka

Complete liquidation of the plant and equipment of the John Morrell & Co. packinghouse at Topeka, Kans., will be carried out in the near future. Arrangements for liquidation of the plant closed since the recent disastrous flood-have been made with Barliant & Co. of Chicago and Phil Hantover, Inc., of Kansas City. The two firms will take physical inventory, prepare the plant and equipment for display and sale and will handle the actual liquidation. Officials of the liquidating concerns estimate that 30 to 40 days will elapse before the sale can be held because Morrell equipment inventories were lost in the flood.

Talk on "Price Freedom"

Price freedom as the key to economic freedom was discussed at a recent meeting of the American Farm Economic Association by Professor Don Paarlberg of Purdue University, one of the country's leading agriculture economists. The talk has been printed and copies may be obtained from the American Meat Institute.

Professor Paarlberg expressed grave concern at the extent to which price controls have become ingrained in our American economy, and he presented compelling arguments as to why controls could and should be discarded before further harm is done to our economic system.

Helpful data on BRINE SPRAY SYSTEMS and NOZZLES

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Here is condensed information prepared by Binks engineers...pioneers in the development of the modern brine spray cooling system. Bulletin No. 11 describes typical brine spray systems and provides complete data on the various sizes and types of Binks Rotojet nozzles...the heart of the system.

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(Continued from page 70)

opposite has been the case; the overall cost of salvaging by heating has not been justifiable, and the smallscale operator has used the brine as long as physically possible, to the detriment of hide cleanliness, and then discarded it.

Obviously, if the brine could be kept in clean, first class condition for an extremely long time, even the largest scale brining operators could periodically dump the brine, with full economic justification and avoid all the burden of reclamation by heating.

Salt Dissolving, Brine Filtering

In general, former practice has been to dissolve rock salt in an outside box, separate from the brining tank. Brine from the latter is pumped upflow through the salt bed, and the strengthened brine overflows back to the brining tank. This practice is open to several objections, all due to using the upflow method.

First, the upflow lifts all but the very coarsest insolubles from the rock salt over into the brining tank. The lighter insolubles add dirt to the brine and cling to the hides, and the heavier insolubles accumulate on the tank bottom and have to be removed by strong hosing and shoveling. Second, the salt bed invariably channels, giving very little salt dissolution and increase in brine strength, in proportion to the volume of brine pumped. Third, the filtering effect on the dissolution brine passing upward through the salt is almost negligible.

In addition to Messrs. Foran, Wolcott, Dering and Allison, whose division of the research, experimental and engineering work was noted earlier, it should be added that the successful solution of the many early operating problems inherent in this new process is due to the interest and enthusiasm of Solon Burkhart, general manager of Wilson's Omaha plants, and Frank Hayman, superintendent of the South Omaha Packing Co. plant.

Personality of Foremen Determines Accident Rate, Survey Reveals

Foremen who tend to be "little dictators" increase the accident rate of their workers, a recent survey by the University of Chicago Industrial Relations Center revealed. Speaking before the meeting of the American Psychological Association in Chicago, Charles W. Nelson, research associate at the university, reported on a survey which showed autocratic foremen had accident rates among their subordinates four and five times greater than the average foremen in the same plant.

Nelson studied the five-year accident rate of a heavy machinery assembly plant which employed five thousand workers. The average department has six accidents a year resulting in time

SALT! WHY HAUL IT? MEASURE IT? STIR IT?



In the dissolution zone – flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water, dissolves salt to form 100% saturated brine. In the filtration zone – through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- Chemical and bacterial purity to meet the most exacting standards for brine.
- Unvarying salt content of 2.65 pounds per gallon of brine.
- √ Crystal-clear brine.
- √ Continuous supply of brins.
- ✓ Automatic salt and water feed to Lixater.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?

- You can eliminate shoveling, hauling, and laborious hand stirring of salt and water, and frequent testing of the brine strength — with International's Lixate Process for Making Brine. Stops waste through spilling. Saves time and labor. Assures accurate salt measurement.
- The Lixator automatically produces 100% saturated, free flowing, crystal-clear brine which may be piped to as many points in your plant as you desire any distance away by either gravity or pump. YOU SIMPLY TURN A VALVE for self-filtered, LIXATE Brine that meets the most exacting chemical and bacterial standards.

An INTERNATIONAL Exclusive

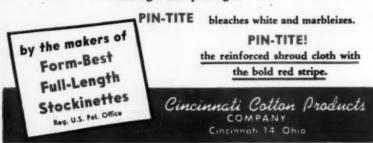
The LIXATE* Process

FOR MAKING BRINE

REG. U. S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.





678 You have a date . . . in room:

- · AMI CONVENTION
- SEPTEMBER 21-22-23-24-25
- PALMER HOUSE, CHICAGO

• Another year has sailed by . . . and the time is again at hand for welcoming you to another AMI Convention. We're looking forward to seeing you in our Hospitality Headquarters . . . Room 678. Bring along your machinery and Equipment problems . . . or just drop in for a friendly "hello" and pick up your useful Convention Souvenir! We can offer you a COMPLETE service . . . we're buyers, sellers, brokers and liquidators! LARGE STOCK ON HAND!

BARLIANT & CO.

1401 W. PERSHING RD., CHICAGO 9, ILL. Telephone: CLiffside 4-6900

lost from work. Two departments, where the work was no more dangerous, had 26 and 22 accidents a year. When the foremen in these departments were shifted to others, the accident rates in their new departments went up. The accident rate in their old departments dropped as other foremen were brought in.

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The personalities of the foremen and work attitudes of the foremen were classified in a psychological test which ranked them in four categories. The foremen who ranked high in autocratic attitudes toward their jobs were those who tended to have high accident rates.

Explanation for the accident rates came from a study of ten workers who had many accidents compared with ten who had none. Workers with high accident rates tended to become frustrated easily and reacted toward frustration in ways that did not help in solving the difficulty. They also tended to mouth conventional safety slogans while their own actions contradicted their statements. They admitted their own responsibility for accidents, which indicated that resentment against an autocratic foreman might be taken out on themselves. This tends to confirm studies of accident-prone workers.

Workers who had no accidents blamed accidents on the speeding up of the pace of the work by foremen. Working under pressure at the faster pace resulted in accidents. These accident-free workers kept working at a steady pace and refused to be speeded up under pressure.

The studies on safety reported by Nelson are part of a larger study of the role of foremen underway at the Industrial Relations Center.

MID Directory Changes

The following directory changes were announced on September 4 by the U.S. Department of Agriculture:

Meat Inspection Granted: The Hughes Provision Co., 3199 West 65th Cleveland 2, Ohio; Mid-States Packing Co., Milan, Ill.; Alpert Meat Co., Beach Road, Watsonville, Calif.; American Kitchen Products Co., On-

tario, N. Y.
Meat Inspection Withdrawn: John Morrell & Co., 216-236 No. Quincy St., Topeka, Kans.; The Cudahy Packing Co., Kansas and Railroad Aves., Kansas City 19, Kans.; Seaboard Packing Corp., 216-220 Tatnall St., Wilmington 1, Del.; Frank & Co., 1230 No. Market St., Milwaukee 1, Wis.; Cross Bros. Meat Packers, Inc., 20-24 No. Delaware Ave., Philadelphia 6, Pa.; Colonial Packing Co., Harrison St., Riverside, N. J.

Change in Name of Official Establishment: Hebron Packing Co., Inc., Hebron, Ill., instead of Wilbrandt Packing Co., Inc.; Peck Meat Packing Corp., 2215 West Scott St., Milwaukee 4, Wis., instead of Ideal Packing Co., Inc.; Wyandot Meat Products, Inc., R.F.D. 1, Nevada, Ohio, instead of Eastern Chip Steak Co.

Change in Location of Official Estab-

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15, 1951

lishment: Chun King Sales, Inc., 200 No. 50th Avenue West; mail, P.O. Box 206, Duluth 1, Minn., instead of 525 Lake Avenue South.

Change in Address of Official Estabishment: Hill Packing Co., 500 Harrisn St.; mail, P.O. Box 148, Topeka, Kans., instead of 236 No. Madison St.; Memphis Butchers Association, Inc., 1186 Riverside Blvd.; mail, P.O. Box 733, Memphis, Tenn., instead of Rhode Island and Riverside Aves.; mail, P.O.

OPS Provides New Way of Figuring Cost Increases

OPS recently issued Amendment 24 to CPR 22 which establishes a new procedure for determining cost increases on materials transferred from me unit of a business to another. A manufacturer may apply for cost increases on such materials if the original formula in the regulation does not give him a proper cost. The change is designed to equalize the position of integrated and non-integrated producers, OPS said.

Mail Christmas Packages To Armed Forces Early!

Christmas parcels for members of the armed forces serving outside the continental United States should be mailed between October 15 and November 15, the earlier the better for parcels destined for Japan, Korea and the islands in the Pacific. Packers who intend to send Christmas presents to their former employes in the armed forces should observe closely the mailing dates and the restrictions on size and weight. A limit of 50 lbs. has been established for parcels addressed for delivery to A.P.O.'s 124, 125, 147 and 179, care of Postmaster, New York, N. Y. Boxes must be of strong construction and tied securely.

OPS Sets Ceilings for Continental Sellers

OPS has issued Supplementary Regulation 2 to CPR 9, establishing ceiling prices on commodities which manufacturers and wholesalers in the continental United States sell in the territories and possessions. It sets prices on the basis of the ceiling for the commodity, at point of shipment, to the same class of purchaser as the territorial purchaser, plus freight, warehousing and territorial taxes. The regulation became effective Sept. 12.

Motor Vehicle Rentals

OPS has issued CPR 70, applying to the service of leasing or renting of passenger automobiles, trucks, trailers and other commercial motor vehicles. It supersedes the GCPR and CPR 34 as they apply to these services. CPR 70, effective September 12, provides for establishing of rates under such cir-cumstances by the lessor submitting a report on the rates it proposes to charge and obtaining approval from OPS.

Girard **Packing** Company



One of the Country's Most Progressive Packers

Uses Woodside Smokehouses Exclusively

"YOU, TOO, CAN BE YEARS AHEAD WITH WOODSIDE"

ENGINEERED



SMOKEHOUSES

WOODSIDE SMOKEHOUSE CO. 100 E. Lancaster Ave. Wayne, Pa.



CHICAGO CHOPPERS

Featuring: the famous Offset Feed for High-Speed Production ... Cooler Cutting!

No. 856 Hi-Speed Chopper Cylinder Unit . . . a precision REPLACEMENT for large choppers of all makes. Heavy duty!

No. M56 . . . engineered to deliver \$ a constant smooth flow of absolute dependable power under most rugged conditions. Capacity approx. 4500 lbs. per hour. Plate diameter, 6 inches. Timken bearings and herringbone gears.



No. 2456 (Floor type) or Bench Type) . . . capacity, 1800 lbs. per hour. Quiet and positive triple pulley drive. Alloy steel drive shaft. Heavy duty thrust bearings and manganese bronze bushings.



High-capacity, expertly engineered CHICAGO CHOPPERS, designed for meet packers and sausage makers who demand a heavy duty unit, greater speed and assured dependability! Offset Feed speeds up grind and shearing action which cuts meet before reaching knives and plates . . . thus conserving both fla-vor and equipment! Ask your jobber for complete details and prices or write direct to

SCALE & SLICER CO.
2944 WEST LAKE ST., CHICAGO 12, ILLINOIS

Serving the Meet Industry Since 1928

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Durable, Non-Slip Floor Material Meets Packinghouse Tests

One of the best investments a packinghouse can make is in good flooring. Poor flooring quickly proves itself a costly bargain. It will readily break down, becoming pitted and gutted. Once this happens troubles really begin

Although much of the intra-plant material handling is mechanized, there is a sufficient manual transport to make poor flooring a hazard and time consumer. Cleaning difficulties mount with a pitted floor. The probability of mould growth increases in spite of ex-

tra efforts at sanitation. A newly introduced, non-slip flooring material gives promise of being one of the better answers to flooring difficulties. Its non-slip quality enhances its utility in the meat industry. Slips, falls and strains constitute approximately 30 per cent of the accidents within the industry, according to National Safety Council records. By far the most frequent cause of these accidents is slippery footing. True, good housekeeping is necessary to minimize accident hazards. B'ts of meat and small bone which can jerk the footing from under an unsuspecting employe must be swept up. Floors should be kept as dry as possible for safe footing. Obviously, this is frequently impossible in the meat industry with its volume use of water and inevitable spillage. A flooring which has high non-skid characteristics under normal wet conditions is desirable.

Such a material is Ferem Blue Temper topping, manufactured by A. C. Horn Co., Inc., Long Island City, N. Y. It can be used as the topping for new floors and resurfacing or patching old floors.

As a patching material it has been used in increasing quantities at one of the John Morrell & Co. plants. A trial sample was laid five years ago. The material has been used in truck aisles, byproducts department, cattle beds, hog kill and smoked meats departments. The maintenance superintendent stated that Ferem is harder than concrete, has excellent wearing qualities and is superior to concrete in its non-slip characteristics. However, because of its surface hardness it cannot be feather-edged once it has set.

Floor toppings made with the material are said to have about four times the compressive and tensile strength of ordinary cement topped floors. The hardness of the material rates "9" on the Mohs scale, which is one less than diamond. These two factors, wear re-

sistance and hardness, make Ferem well suited for areas of the plant in which there is considerable manual trucking.

Unaffected by both water and meat greases, the material can be used in any part of the backing plant and outdoors as well. Rain and snow do not affect it.

When properly applied, the topping has a hard and ductile surface which gives it the appearance of being fused. As they do not cling to this floor topping, meat juices can be hosed down. Despite its surface smoothness, Ferem has a non-slip gripping act on.

For new floor installations, 300 lbs. of Ferem, which contains no stone, sand or silica, is mixed with one bag of cement and enough water to make a stiff mix. This mixture can then be applied by any cement finisher. After straightedging to the finish floor level, the surface should be wool-floated and steel-

Books . . . every meat plant manager should own

MEAT PACKING PLANT SUPERINTENDENCY

A operate summary of plant operations not covered in Institute books on specific subjects. Topics discussed include niant footions, construction and maintenance, the power plant, referenation, insurance, operation controls personnel controls incomtive plants time keeping and safety, Dublished by the Institute of Meat

ACCOUNTING FOR A MEAT PACKING BUSINESS

This book is designed primarily for smaller firms which have not developed militarily approximately divisions but gre interested in fundamental cost arcounting in book discusses uses of accounting in management, cost firming accounting for gales and numerous other subjects. Published by the Institute of Meat Develop.

23.50

RY. PRODUCTS OF THE MEAT PACKING INDUSTRY

Revised edition covers rendering of edition aminot fats, land manufacture, making of land substitutes, incellible tallow and areases, soon hides and skins and pals, harir products, alands, aslettin and alue and by-product faceds published by the Institute of Meat Packing.

\$3.50

To order these books, send check or money order to the Book Department, The National Provisioner, 15 W. Huron Street, Chicago 10, Illinois. troweled. It should be given a final trowel when set sufficiently hard to hold up the knee boards of the mason.

The topping is laid over a fresh bed of concrete which is at least ½ in. thick, so that the entire area may cure monolithically. The floor should be water-cured for 48 hours if hi-early cement is used, and for seven days if regular Portland cement is used.

In resurfacing, the old floor is roughened, thoroughly cleaned and saturated with water over night. On the following day the remaining pools of water are brushed off and a cement grout—one part water and one part cement—is troomed on the roughened surface just ahead of the topping. The cure is the same as for the new floor.

In patching old floors, the area is chipped to a depth of at least one inch. Since feathered edges will not bond. the edges of the patch are squared perpend'cular to the floor. As in resurfacing, the area is then preconditioned for the application of the topping. In screening the patched area, the strikeoff boards are supported above the level of the floor by thin strips or shims. Allowed to rest for two hours after striking off, the flooring will get its initial shrink. After being troweled to floor level, it will remain in plane with the rest of the floor. The patch is to be cured without a floor load as is new flooring.

Idea on Handling Tripe

A midwestern packer makes use of a portable hoist to facilitate handling of scalded tripe and to move it from the scalder to the cooker in batch lots. After the scalding period, the contents of the scalder are dumped into a perforated pan with sufficient side height to hold a charge of tripe within its confines. When the scalding water has drained off, the pan is raised with the portable hoist into the cooking vat where the tripe is cooked in the stainless steel pan.

The cooked tripe is again lifted with the electric hoist, chilled with cold water and packed with ice.

The pan and hoist eliminate much of the handling normally associated with the scalding-cooking operation. The scalder drum opens at one end and the contents can be dumped directly into the pan. There is some water leakage from the end opening during the scalding operation. Scalding and cooking equipment are located in a curbed and drained area.

The setup eliminates scooping the scalded tripe from the scalder and packing it piece by piece into the cooker. Moreover the product need not be handled piece by piece at the end of the cook.

SUBSCRIBERS! Order now your extra copies of "The Significant Sixty"—a history of meat industry happenings and developments during the past 60 years. Price is \$2.25 postpaid.

BRIEFS ON DEFENSE POLICIES AND ORDERS

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CONSTRUCTION: NPA has recommended a series of standard design practices for the construction industry, aimed at conserving supplies of structural and reinforcing steel.

TANNIN: OPS set a price of \$12 a cord on chestnut extract wood used in making tannin for processing heavy leathers.

MACHINE TOOLS: NPA is considering giving machine tool manufacturers a "super-priority" for materials.

TIN CANS: The question of whether to ask housewives to save tin cans is being discussed by officials of the National Production Authority and policymakers in the Defense Production Administration.

STEEL: Defense Mobilizer Wilson called on the steel industry to reach its expansion goal six months ahead of schedule. He said he would like to attain the 118,000,000-ton rate by mid-1952 instead of the end of that year as previously scheduled.

ALUMINUM SCRAP: NPA has reduced from 60 to 30 days the maximum time allowed to accumulate aluminum scrap before it must be shipped to users.

WAGE PETITIONS: WSB has announced a procedure for handling wage increase requests that come to the board signed by only one party to the agreement. If copies of a collective bargaining agreement calling for the increase and signed by both parties or if an arbitration award involving the increase are attached, the one signature on the petition will be considered sufficient.

CHROMIUM: The General Services Administration has announced plans to purchase up to 200,000 tons of domestic chrome ore and chrome concentrates to encourage the discovery, development and production of this most all

SCRAP STEEL: Aimed to help increase the current low iron and steel scrap inventories, the National Production Authority is distributing a booklet, "Scrap for Steel Mills and Foundries for Defense," to 200,000 ousiness executives.

FREIGHT CAR WHEELS: NPA has ordered that all scrap cast iron freight car wheels be channeled into the production of new cast iron wheels.

MACHINE TOOLS: OPS authorized machine tool manufacturers a price increase of about 10 per cent to spur production.

RUBBER: The RFC is devising a plan for turning over its synthetic rubber program to private industry as soon as the "present emergency" ends.

FARM MACHINERY: The Department of Agriculture will step up its request to the government for farm machinery and parts in 1952. The department acts as agent for the farmers in filing claims for agriculture equipment containing critical materials.



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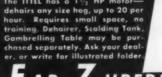
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NEW EQUIPMENT and Supplies

DUAL POWER TRUCK REFRIGERATOR — The Model K-20, one of a new series of Thermo King truck refrigeration units introduced by U. S. Thermo Control Co., operates on gas en-

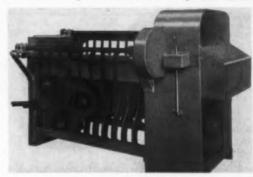


gine power while on the highway but may be plugged in for electric operation when the trailer is at' the dock. The power changeover is made by snapping a switch. Operation is fully automatic and independent of the truck. Through the use of larger refrigeration coils and the new Thermo King aluminum compressor, a capacity greater than that of the preceding comparable model has been achieved in the Model K. Another new feature is the hot-gas defrost system that turns itself off when defrosting has been completed. Five models, offering a new variety of services, make up the new K series. The Model K-10, weighing 705 lbs., is powered by gas engine and provides cooling; Model K-30 is powered by gas but offers both cooling and heating.

IMPROVED TEMPERATURE REGULATOR — An expansion stem-type regulator used to maintain liquids or air at any temperature desired by controlling pneumatic or water operated diaphram valves or dampers is announced by the Powers Regulator Co., Skokie, Ill. This is a modern version of a type of regulator intro-

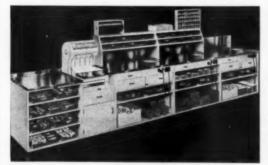


duced by the company in 1894 and is applicable to instantaneous water heaters, heat exchangers, large caHYDRAULIC GRATE HOG DEHAIRER—Pictured here is the No. 150 Boss "H Control" hydraulic grate hog dehairer, soon to be introduced to the trade by Cincinnati Butchers' Supply Co. The machine dehairs hogs in a manner similar to the Boss grate dehairer but is controlled by an ingenious hydraulic system which operates throw-in from scalding tub and throwout to gambrelling table. The "H" type control makes it impossible to jam hogs in the machine as cradles are under complete control of the operator at all



times, according to Boss. Should hogs become wedged in the machine or under the tub cradle, the flexible action of the hydraulic mechanism prevents injury to the carcass and damage to the machine. The machine is constructed of heavy steel with grate bars of heavy, high quality cast iron. It is driven by a standard 10-hp. motor that is protected from water yet is easily accessible for repairs. The drive consists of a totally enclosed gear reducer driven by V belts from the motor. Capacity is 125 hogs per hour.

COMPACT PRE-PACKAGING INSTALLATION—A complete new line of pre-packaging equipment, designed after extensive time and motion studies, has been released by Weber Showcase & Fixture Co., Inc., Los Angeles. Major units include: Wrapping stands



for meat, scale stand and utility stand. They can be assembled in any order to fit the size of the operation and the room arrangement. Pre-packaging accessories include: Trays, trim receptacles, tare holders, roll film support, label rack and hot plate sealer. Stands and wrapping units are of white deluxe finish, with stainless steel tops and backsplash.

pacity water storage heaters, jacket water for air compressors, diesel and gas engines, vats, dryers, etc. Features, claimed by the manufacturer are: simple, rugged construction, adjustable sensitivity and overheat protection, calibrated dial temperature adjustment, temperature ranges from 150 to 350 degs. F., and easy installation.

WIRE SPOOL ADAPTER -this new wire spool adapter is claimed to convert any type of stitching machine (automatic, manual, seam, bottom, metal, sword or straight arm models), to use 25-lb. coils. The unit is said to maintain accurate control of the wire every second the stitcher operates. It guides and feeds the wire in a smooth, steady flow to the stitching head, preventing jam-ups within the head, kinks or snarls and other factors that cause delay. A brake is synchronized to release only the amount of wire required for



each stitch without slack or over-run. The spool is made by the Inland Wire products Co., 3947 S. Lowe ave., Chicago.

LOCK FOR DOCK BOARDS

-- Magline, Inc., Pinconning.

—Magline, Inc., Pinconning, Mich., offers a drop lock for its dock theard and ramp combinations to eliminate the possibility of board slip-

1951

page. The new lock, incorporated into the ramp section, automatically drops into place against the dock. The lightweight magnesium



dock board and ramp combination is designed to overcome height differences.

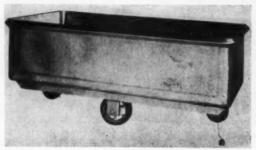
PROCESSING INSTRU-MENT—A new instrument that provides sensitive, instantaneous and accurate control of flow, temperature, pressure, liquid level and other industrial process variables, has been developed by Minneapolis-Honeywell Regulator Co. Called the Tel-O-Set controller, the new device is described as the latest component of a series of new devices to improve process control.

The other components are the differential converter, Tel-O-Set indicator, and Tel-O-Set recorder. The controller, developed for use with the other components. is said to be a low-cost, easily-installed instrument. The controller operates on a pneumatic balance principle which eliminates friction and lost motion. Except for manual adjustment on the reset band of the unit, the Tel-O-Set controller acts wholly in response to pneumatic signals.

ANTI-FATIGUE FLOOR MATTING — A new type floor matting, made by the



Ace Hose & Rubber Co., Chicago, is said to add to the comfort, efficiency and safety of workers who must STAINLESS STEEL TUB-TYPE TRUCK—Stainless steel throughout, the inside of this truck is carefully finished and polished to resist corrosion. All the corners are rounded for easy cleaning and sanitation. The top edges are reinforced with a triangular piece



of formed metal to stiffen the sides and resist damage. The removable plug (optional) in one corner allows easy drainage. The truck is furnished with any type of swivel or rigid casters. The structure on which it is mounted may be of stainless or structural steel, galvanized or painted, and can be attached permanently or as a removable unit. Bearings are equipped with tested seals which prevent the entrance of dirt and foreign matter as well as the escape of greasc. The unit is 60 in. long, 26½ in. wide and 16½ in. deep. It is made by the Market Forge Co., Everett, Mass.

stand on their feet for prolonged periods. Called Lite Step, the mat features a combination of %-in. corrugated rubber top wedded to a live sponge rubber base.

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Inspected Meat Output Drops 7% As Kill in All Species Falls Off

DESPITE a 7 per cent drop in weekly meat production under federal
inspection in the week ended September
8, a 3 per cent margin was maintained
above output in the corresponding week
a year ago. The U. S. Department of
Agriculture reported meat production

the corresponding week of 1950. Production of beef fell to 112,000,000 lbs. compared with 122,000,000 lbs. a week before and 135,000,000 lbs. in the previous year.

The 82,000 calves killed in the week dropped below both the week-earlier

compared with 1,025,000 head in the preceding week and 751,000 head a year ago. Pork meat production of 136,000,000 lbs. slipped 6 per cent under the 144,000,000 lbs. reported in the preceding week and jumped 36 per cent over the 99,000,000 lbs. produced a year ago. Lard production in the week was estimated at 32,600,000 lbs. compared with the week-earlier 34,900,000-lb. output and 25,200,000 lbs. last year.

Sheep and lamb slaughter dropped to 174,000 head from 189,000 head a week before and was still far below the 226,000 tallied in the same week in 1950. Production of lamb and mutton in the three weeks under comparison amounted to 7,700,000, 8,300,000 and 9.900,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended September 8, with comparisons

		Be	ef	Ve	al		lard)	Mut		Meat	
Week	Ended	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mii. lb.		Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	
	1, 1951* 9, 1950	229	112.0 121.8 135.3	82 86 103	10.8 11.4 13.5	988 1,025 751	136.3 144.5 99.2	174 189 226	7.7 8.3 9.9	266,8 286,6 257,9	
*Re	vised.										
				AVERAG	E WEIG	HT (LBS.))		LARD	PROD.	
	critelerel	Cat Live	tle Dressed		lves Fressed	Hogs Live Dre		eep and Lambs e Dressed	Per 100 lbs.	Total mil. lbs.	
Sept.	8, 1951	980	541	240	132	244 13	IN 94	44	13.5	32.6	

in the week at 267,000,000 lbs. in comparison with a total of 286,000,000 lbs. in the preceding week and 258,000,000 lbs. last year. Declines from a week earlier were reported in slaughter of all classes of livestock.

Cattle slaughter declined 10 per cent to 207,000 head from the week-earlier total of 229,000 head and dipped 18 per cent under the 252,000 cattle killed in total of 86,000 head and the year-earlier figure of 103,000 head. Output of inspected veal in the three weeks was 10,800,000, 11,400,000 and 13,500,000 lbs., respectively.

Although hog slaughter decreased 4 per cent from the previous week, the kill rose 32 per cent above the same 1950 week. Hog kill in the week ended September 8 amounted to 988,000 head

U.S. Imports Exceed Exports By More Than Billion Dollars in '50-51

United States exports of agricultural products during 1950-51 (July-June) were valued at \$3,409,245,000 compared with \$2,987,257,000 during 1949-50—an increase of 14 per cent. Exports of all commodities, both agricultural and non-agricultural, amounted in value to \$12,579,172,000 during the past fiscal year, representing an increase of 25 per cent over the \$10,103,596,000 exported during the preceding year. Agricultural products accounted for 27 per cent of the total during the year under review compared with 30 per cent a year earlier.

United States imports of agricultural products during 1950-51 were valued at \$5,135,584,000 compared with \$3,177,-604,000 during 1949-50, an increase of 16 per cent. The imports of all commodities, both agricultural and nonagricultural, were valued at \$10,738,-762,000 against \$7,025,837,000 the preceding year. Agricultural products represented 48 per cent of the imports in 1950-51 against 45 per cent in 1949-50. Heading the list, and far in the lead of any other agricultural products, were coffee, rubber, wool and sugar. These and other so-called complementary products, of which there is little or no commercial production in the United States, constituted a large part of the agricultural imports for the year under review.

On balance, United States imports of agricultural products during 1950-51 exceeded the value of agricultural exports by \$1,726,339,000. During 1949-50, imports exceeded exports in value by only \$190,347,000.

HEAVIER AVERAGES ONLY CLASS WITH IMPROVED MARGINS

(Chicago costs and credits, first three days of week)

The 180-220 and 220-240-lb. classes showed the first declines in cutting margins in several weeks while the test in the heavier weight continued to show improvement. The decline in costs failed to offset the sharp drop in product values of all weights tested.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

-	180-	220 lbs.		-	-220-	240 lbs.		-	240-270 lbs.				
		Va	lue			Va	lue			lue			
Pct. live wt.	Price per lb.	ewt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per p cwt. alive	er cwt. fin. yield		
8kinned hams 12.5 Pienies 5.6 Boston butts 4.2 Loins (blade in) 10.1	43.7 33.4 43.8 50.5	\$ 5,46 1,87 1,84 5,10	\$ 7.91 2.70 2.67 7.37	12.5 5.4 4.1 9.8	45.3 32.5 43.8 50.5	\$ 5,66 1.76 1.80 4.95	\$ 8.01 2.50 2.54 7.01	$12.9 \\ 5.3 \\ 4.1 \\ 9.7$	$\begin{array}{c} 47.4 \\ 31.5 \\ 39.0 \\ 43.5 \end{array}$	\$ 6.12 1.67 1.59 4.22	\$ 8,58 2,33 2,22 5,83		
Lean cuts		\$14.27	\$20.65	***		\$14,17	\$20.06			\$13.60	\$18.96		
Bellies, S. P	30.7 14.0 13.8 15.7	3.38 .41 .30 2.15	4.88 .50 .44 3.12	9.5 2.1 3.2 3.0 2.2 12.2	30.6 23.2 12.6 14.0 13.8 15.7	2.91 ,49 ,41 ,42 ,31 1.92	4.13 .09 .57 .58 .43 2.71	3,9 8,5 4,5 3,4 2,2 10,1	24.8 23.2 13.2 14.0 13.8 15.7	.97 1.98 .60 .48 .31 1.58	1.36 2.78 .91 .67 .43 2.28		
Fat cuts & lard		8 6.24	8 9,03			8 6.46	\$ 9.11			8 5,92	8 8,43		
Spareribs 1.6 Regular trimmings 3.2 Feet, tails, etc 2.0 Offal & miscl	39,3 22.7 10,8	.63 .73 .22 .85	1.07 .31 1.30	1.6 2.9 2.0	30.6 92.7 10.8	.49 .66 .99	.30	1.6 2.8 2.0	$\frac{25.0}{20.7}$ $\frac{10.8}{10.8}$.40 .63 .22 ,85	.55 .93 .30 1.28		
TOTAL YIELD & VALUE 69.0		822.94	833,25	70.5		822,85	832.41	71.0		\$21.62	\$30.45		
		Per ewt, alive			1.	Per wt. live				Per ewt.			
Condemnation loss		.10	Per ewt. fin. yield			0.77 .10 1.31	Per cwt. fin. yield		83	.10 1.21	Per cwt. fin. yield		
TOTAL COST PER CW TOTAL VALUE Cutting margin Margin last week	4	22.94 8 .166	\$31,86 33,25 +\$1,39 + 1,77		2	2.18 2.85 8.67 .71	831.4 : 32.41 +8 .95 + 1.01		2	2,05 1,62 \$,43 .00	\$31.06 30,45 -\$.61 81		

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended September 8, from Chicago, with comparison, were quoted as follows:

	Week Sept. 8	Previous Week	Cor. Week 1950
	.22,248,000	22,511,000	27,103,000
Fresh meats, pounds Lard, pounds	.15,959,000 . 4,150,000	21,579,000 4,219,000	23,183,000 4,658,000

5, 1951

1950 World Meat Trade Keeps Pace With 1949; Remains Below Prewar

MEAT TRADE in international channels during 1950, with the exception of Asia and other minor meat-producing countries, declined to a level slightly below 4,000,000,000 lbs., according to a report made available by the Office of Foreign Agricultural Relations. While the 1950 estimate re-

ternational meat trade during 1951 will keep pace with 1949 and 1950. Despite reductions in the amount of exportable surpluses in traditional exporting countries, the increased meat production in net-importing countries is expacted to offset the loss of supplies from export sources. Slightly more a year earlier, but was below the prewar average of 3,500,000,000 lbs. Inshipments from Denmark, Australia, New Zealand, France and Poland were increased to the U.K.

Argentina was the most important exporting country, supplying nearly 25 per cent of the total world movement. The termination of the Anglo-Argentine meat trade agreement in July, 1950 forced the search for new outlets for Argentine meat. As a result, substantial amounts of canned meats were shipped to the United States and chilled and frozen beef exports went to European markets. Higher domestic consumption coupled with the new trade agreement with the U.K. will curtail the shipment of meats to these new markets in 1951.

Uruguayan shipments of meat have increased steadily with 294,000,000 lbs. exported during the year—an 18 per cent increase from the year before, but still below the 1934-38 average. Both Brazil and Paraguay decreased the amount of their exports when compared with previous years due to governmental restrictions on export licensing and currency devaluations in other exporting countries.

New Zealand contributed about 19 per cent to world meat trade during the year. Total exports from this country were put at 763,000,000 lbs., a drop from the 1949 level, but 28 per cent above the prewar level of 594,000,000

(Continued on page 107)

INTERNATIONAL MEAT TRADE, BY AREAS, AVERAGE 1934-38, ANNUAL 1948-501

AREA	Avera 1934		19	48	1949) 2	19502			
	Exports Mil. lbs.	Imports Mil. lbs.	Exports Mil. lbs.	Imports Mil. lbs.	Exports Mil lbs.	Imports Mil. lbs.	Exports Mil. lbs.	Imports Mil. lbs		
N. AMERICA ³ EUROPE U.S.S.R.	1,046	295 3,823 6	572 290	381 3,337 3	426 566	3,304 9	318 1,017	$^{420}_{3,481}$		
S. AMERICA AFRICA OCEANIA	2,035	3 20	1,726 61 1,235	28	1,540 71 $1,328$	28 28	1,355 24 1,257	5		
TOTAL5	-	4,147	3,884	3,750	3,986	3,639	3,971	3,906		

¹All meats converted to carcass weight equivalent. Includes beef and veal, pork, mutton and lamb, goat and horse ment; excludes live animals, edible offal, lard, rabbit and poultry meat. ²Pre-liminary, ²Excludes exports of horse meat from the United States, which averaged 2,000,000 lbs, in 1935-39, 114,000,000 lbs, in 1949, and 15,000,000 lbs, in 1959. ⁴Yot available. ²Imports do not balance with exports as trade statistics of some small importing countries do not show separate meat import figures and also some countries have not published trade statistics in postwar years.

mained at about the same level as in 1949, it still lagged behind the 1934-38 average annual trade of 4,550,000,000 lbs. Many European countries which before the war were net importers of meats, have expanded their domestic production enough to begin exporting. At present, indications are that in-

than 5 per cent of the world meat production entered the international market during 1950, with about the same amount anticipated during this year.

Nearly 75 per cent of the total world trade in meat during 1950 was imported by the United Kingdom. This amount rose slightly from the imports

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LESTER LYONS VERNON OPP PAULINE BROWN

32 TENTH AVENUE NEW YORK 14, N.Y.

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G. H. Dunlap Jr. Co.

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invites you to visit them in their Hospitality Headquarters

817-818

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Baumann's CE ntral 6-0667 Commodity Appraisal Service

A service subscribed to by leaders in the Meat Industry. Many prominent packers have been subscribing without interruption for more than 15 years.

We do not know much about anything until we have contrived to measure it.

The National Provisioner—September 15, 1951

Page 95

Telephone



HERE'S a handy cleaning guide prepared by the makers of Oakite chemical cleaning compounds. In it you will find described the same short-cuts used by many of the nation's leading packers. Here you will learn all about the latest money-saving devices for handling.

- · Cleaning of Smokehouses
- Processing Equipment Cleaning
- · Batch-Cleaning of Trolleys
- · Hog Scalding
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OAKITE PRODUCTS, INC., 20A Thames St., New York 6, N.Y.



Technical Service Representatives in Principal Cities of U.S. & Canada

MEAT and SUPPLIES PRICES

WHOLESALE	FRESH	MEATS
CARCA	SS BEE	F

(Ceiling	base	pri	ce	8	,	1						ngo) 1951
Native a												r lb.
Prime.								×.				57
Choice										 		55
Choice	700	900	١,									55
Good,	700/80	00 .										53
Commerc	cial co	NVS										48
Can. &	ent. e	ows	П		0	î	ũ	î	Ĭ		ú	4114
												471/2

STEED DEED CUTS

SIEEK BEEF C	013	•
(Celling base prices, f.o.	b. (Chicago)
Prime:		
Hindquarter		62.4
Forequarter		51.9
Round		56.0
Trimmed full loin		95.0
Flank		30.0
Short loin		118.7
Sirloin		75.6
Cross cut chuck		49.7
Regular chuck		54.0
Foreshank		32.0
Brisket		
Rib		
Short plate		32.0
Back		60.9
Triangle		46.5
Arm chuck		51.0
Choice:		
Hindquarter		60.3
Forequarter		50.0
Round		
Trimmed full loin		
Flank		
Short loin		
Sirloin		
Cross cut chuck		49.7
Regular chuck		
Foreshank		
Brisket		
Rib		
Short plate		
Back		
Triangle		
Arm chuck		51.0
Bull and cow tenderloi	118.	85.0

BEEF PRODUCTS

Tongu	(1%										·										37	84
Brains																	7	l.	Ü	91	17	80
Hearts											į.										35	8
Livers	. 16	ele	ec	te	ed	ı															60	.8*
Livers	, re	215	ul	a	г	١,										5	4		ø	a	55.	80
Tripe,	80	ml	de	ed	ì	,															12	.34
Tripe.	600)k	ed	ı	.4																15	
Lips.	sea!	ld	ed			. ,															19	.34
Lips.				ďκ	14	Į.						۰									18	.34
Lungs																	£).	Ø	61	10	.84
Melts																	5	Þ.	0	62	10	.84
Udder	и.																•	3.	7	68	8	.8
*Cei	ling	g	ha	115	e	1	12	i	c	91	8,		ť	.6	3,	b	١.		C	hi	ien;	go.

BEEF HAM SETS

*Ceiling base prices, f.o.b. Chicago			į					1								1	5					
Outsides GS	*Ceilin	g	7	1)1	11	44	I	1	'n	e	6	8	1	0	J	Э.	(1	ni	Ci	g
	Outsides															,						G:

Veal breads, under 6 oz	78
6 to 12 oz	86
12 oz. up	90
Calf tongues31	@33
	68
Ox tails, under % lb	25.8*
Over 1/4 lb	25.8*
*Ceiling base prices, f.o.b. C	hleago.

WHOLESALE SMOKED MEATS

(l.e.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	6@59
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped581	
Hams, skinned, 16/18 lbs., wrapped54	@591/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped57	@63
Bacon, fancy trimmed, brisket off 8/10 lbs.,	
wrapped	@5114
seedless, 12/14 lbs.,	G 1511
wrapped44 Bacon, No. 1 sliced, 1-lb.	
open-faced lavers51	@5714

VEAL-SKIN OFF

Carcass	
(l.c.l. prices)	
Prime, 80/15055	@ 58
Choice, 50/8055	@58
Choice, 80/15055	@58
	@53
	@56
Commercial, all weights, .47	@ 53

For permissible additions to ceil-g base prices, see CPR 24.

CARCASS LAMBS

		(1,	C.	.1			p	8	И	e	2	۶)	ķ.		
Prime,															6 63
Choice	, 50	/50												.57	@63
Good,	all	weig	gh	É	8		*		×			*		.55	@57
	CA	RC	A	5	3	S		1	d	I	J	1	1	TON	1
	-	(1													

FRESH PORK AND

PORK PRODUCTS	
(l.c.l prices)	
Hams, skinned, 10/16 lbs.44 Pork loins, regular,	@471/2
12/down	511/4
Snoulders, skinned, bone	60
	639
Picnics, 4/6 lbs	341/4
l'ienies, 6/8 lbs	331/4
Boston butts, 4/8 lbs	43%
Tenderloins, fresh78	@ 79
Neck bones	14%
Livers	@ 201/2
Brains	618
Enrs13	@ 131/2
Snouts, lean in	14%
Foot front 7	60 Th

SAUSAGE MATERIALS-

rnsam	
(1.c.l. prices)	
Pork trim., regular	24
Pork trim., guar. 50%	
lean	2414
Pork trim., spec. 85%	
lean	
Pork trim., ex. 95% lean.	oun
Pork cheek meat,	
trimmed43	1/2 @ 44
Bull meat, boneless	59*
Bon'ls cow meat, C.C	56°
Beef trimmings	47*
Boneless chucks	56*
Beef head meat	40.8*
Beef cheek meat, trmd	40.8*
Shank meat	56ª
Veal trimmings, boneless.	54

*Ceiling base prices, f.o.b. Chicago,

SAUSAGE CASINGS

(F.O.B. Chicago) (l.c.l prices quoted to manufacturers of sausage.)

leef casings:	
Domestic rounds, 1% to	
1½ in 80	
Domestic rounds, over	
1½ in., 140 pack1.05@1.1	.)
Export rounds, wide,	
over 1½ in 1.6	3
Export rounds, medium,	
1% to 1%	0
Export rounds, narrow,	
1 in. under1.15@1.3	(0)
No. 1 weasands,	
24 in. up 14	
No. 1 weasands,	
22 in. up 7 @ 8	
No. 2 weasands 4 @ 9	
Middles, sewing, 1% @	
2 in	4.7
Middles, select, wide, 2@2¼ in 1.45@1.7	0
Middles, select, extra,	
24 @21/2 in	ű.
Middles, select, extra,	-
2½ in. & up2.60@2.8	5
Beef bungs, export.	
No. 1	
Beef bungs, domestic 20 @26	
Dried or salted bladders,	
per piece:	
12-15 in. wide, fint19 @26	
10 10 to mide det 19 6:16	

12-13 in. wide, int. 13 & 616 10-12 in. wide, fint. 13 & 616 8-10 in. wide, fint. 7 & 8 Pork ensings: Extra narrow 29 Extra narrow 4,10@ 4.3 Narrow neclinas, 29-6-32 mm. 2,26-63 mm. 2,26-64.0 4 10@ 4 30

......3,956(4.00

Medium, 326:35 mm2.8	5(03.
Spec. med., 35@38 mm	2
port bungs, 34 in. cut27	@ 28
Large prime bungs,	
34 in. cut20	@ 21
Medium prime bungs,	
34 in. cut	@13
Small prime bungs	11
Mildian man and man off 50	450.75.7

DRY SAUSAGE

		7													
Cervel	nt.	ch.	1	ho	g	h	10	n	g	١.			.90	GE.	1.03
Thurin	ger												. 63	60	70
Farme	r .												.82	6	86
Holste	inet												844	400	86
B. C. 1	Sala	mi	1										961/	100	99
B. C.															
Genoa	st	rle		162	1:	an	ı i		0	h			.96	60	1.0
Pepper	onl												.88	a	95
Mortac	lell:	1.	n	ev	V	C	01	k	lit	i	01	Œ.	62	a	68
Italian	st	yle		hi	an	ns							.80	a	82

MEXICAN COW & BULL MEAT Full Carcass Boned

by a concern of experience . . . a deluxe product, trimmed and defatted for the sausage and canned meat trade. Carload shipments only, for shipment to government inspected plants only.

A fine dry product, tested and being used to entire satisfaction by many packers. Low in moisture and fat content . . . packed in 500 lb. tierces, ready to grind and chop. Very convenient and economical.

Ready Foods de Mexico, S. A.

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Plants: Torreon, Coahulla, Mexico Gomez Palacio, Durango, Mexico

SAUSAGE • BACON BOLOGNAS • LARD SMOKED HAMS

@63 @63 @57

61.47 1/4

@39 34 ¼ 33 ¼ 43 ½ @ 79 14 ¼ % @ 20 ½

@ 18 @ 1314 1414 @ 714

LS-

4%645

3 1/2 @44 59* 56* 47* 56* 40.8*

Chicago,

GS

facturers

1.05@1.15

1.00@1.10

1.15@1.30

7 6 8

1.30@1.65 1.45@1.70

1.85@1.95

2.60@2.85

4.10@ 4.30

3,956; 4,00 2,85@3,10 2,45

7 @28

0 @21

2 @15

11 50 @ 55

5, 1951

14

1.65

N

D

"Tender Treated" and "Ready to Eat"



94-11 SUTPHIN BOULEVARD
JAMAICA, N. Y.

JOBBERS, attention!

introducing:

FRAY BENTOS BRAND

BRISKET BEEF

in 4 lb. sterile tins



- Eliminates cooking shrinkage and trimming loss.
- A perfect slicing item.
- Fast-seller for sandwiches and cold-cuts.
- A product of unlimited sales possibilities.

WRITE OR WIRE FOR PRICES

REGULAR DELIVERIES from our warehouses in NEW YORK—CHICAGO—PITTSBURGH—DETROIT

ARTHUR L. PEIRSON, INC.

189 Chrystie St.

New York 2, N. Y.

YOU'LL FIND A
"SUITE" WELCOME
AWAITING YOU

in..SUITE 821-22

of the PALMER HOUSE

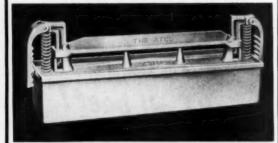
- ALL THROUGH THE CONVENTION!

J. S. HOFFMAN COMPANY

CHEESE—SAUSAGE—CANNED MEATS
CHICAGO—NEW YORK

Introducing:

the NEW SIZE added to the ATCO Line . . .



CAST ALUMINUM MEAT LOAF PAN
41/8" x 41/8" - 24" long Approx. Capacity 18 lbs.

ATCO, makers of Ham Boilers since 1908, now offers a choice of 74 different sizes in 8 standard shapes! Highest grade cast aluminum alloy. Long resilient yielding steel compression springs hold costly shrink to a minimum! Also available: Adjustable Sausage Gauges, 2" to 8" and 2" to 13". Write for illustrated literature . . . and attractive prices!

K. & M. FOUNDRY & MFRS.

3116 West Lake Street • Chicago 12, Illinoi Telephone: SAcramento 2-3350

DOMESTIC SAUSAGE

(l.c.l. prices)

(motor Parent)
Pork sausage, hog casings.47%@49
Pork sausage, sheep cas52 @55
Pork sausage, bulk41 1/2 @ 42
Frankfurters, sheep cas55 @60
Frankfurters, skinless52 @53
Bologna
Bologna, artificial cas461/2@52
Smoked liver, bog bungs. 481/2@51
New Eng. lunch. spec66 @761/2
Minced lunch, spec, ch54 @591/2
Tongue and blood46 @49
Blood sausage41 @49
Souse
Polish sausage, fresh58 @64
Polish sausage, smoked55 @64

SPICES

(Basis Chgo., orig.	bbls., baj	gs, bales)
	Whole	Ground
Allspice, prime	. 41	46
Resifted	40	44
Chili Powder		40
Chili Pepper		200
Cloves, Zansibar .	72	78
Ginger, Jam., unbl	65@72	
Ginger, African	. 44	-54
Mace, fcy. Banda		
East Indies		1.59
West Indies		1.52
Mustard, four, fer		32
No. 1		28
West India Nutme	E	62
Paprika, Spanish		48@76
Pepper Cayenne	0 00	46@62
Red, No. 1		44
Pepper, Packers	. 2.02	3.26
Pepper, white	.3.15@3.2	
Malabar		2.11
Black Lampong .	. 2.06	2.14

SEEDS AND HERBS

(l.c.l. prices)

	(l.c.l. prices)	
	Whole	Ground for Saus,
	Caraway seed 10 Cominos seed 32 Mustard seed, fancy 26@28	23 36
	Yellow American 30	**
	Marjoram, Chilean	24@29%
4	Natural No. 126@27 Marjoram, French49@56 Sage, Dalmatian	29@30 53@62
	No. 1 85	95
	CURING MATERIA	ALS
		Cwt.
	Nitrite of sods, in 400-lb. bbls., del., or f.o.b. Chg. Saltpeter, n. ton, f.o.b. N.Y Dbl. refined gran	.:
d d	Small crystals Medium crystals Pure rfd., gran. nitrate of s Pure rfd., powdered nitrate	14.00 15.40 15.40
	Salt, in min. car. of 60,000 only, paper sacked, f.o.b. (lbs.
	Granulated	\$21.90 28.30
	delivered Chicago	11.90
	Raw, 96 basis, f.o.b. New York	6.10
	Refined standard cane gra- basis	п.,
	Refined standard beet gran., basis	
	Packers' curing sugar, 250	ib.

Refined standard beet gran. basis 8.30
Packers' curing sugar, 250 lb.
bags, f.o.b. Reserve, La., less 250
Dextrose, per cwt. 7.60
In paper bags, Chicago 7.61

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass) STEER:	Los Angeles Sept. 6	San Francisco Sept. 11	No. Portland Sept. 7
Choice: 500-600 lbs. 606-700 lbs.	.\$56.50@57.00 . 56.00@57.00	\$56.93@57.10	\$56.70@57.10 56.70@57.10
	. 54.50@55.00 . 54.00@55.00	54.93 @ 55.10 54.93 @ 55.10	54.70@55.10 54.70@55.10
Commercial: 350-600 lbs	49.50@50.00	49.93@50.10	49.70@50.10
COW: Commercial, all wts Utility, all wts	. 47.00@50.00 . 44.00@45.00	48. 0 0@50.10 44.93@45.10	47.50@50.10 43.00@45.10
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice: 200 lbs. down Good:	. 58.00@59.00		57.00@59.00
200 lbs. down	. 56.00@58.00	********	56.00@58.00
FRESH LAMB (Carcass):			
Prime: 40-50 lbs		58.00@59.00 56.00@58.00	56.00@57.00
Choice: 40-50 lbs. 50-60 lbs. Good, all wts.	. 56.00@ 57.00	58,00@59.00 56,00@58,00 55,00@57.00	56.00 @ 57.00 55,00@ 56.00
MUTTON (EWE):	. 01.000	00.00 @ 01.00	U
Choice, 70 lbs. dn Good, 70 lbs. dn		32.00@34.00 28.00@32.00	*********
FRESH PORK CARCASSES	8: (Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs		35.00@36.00 $35.00@36.00$	32.75@34.00
FRESH PORK CUTS No. 1	1:		
LOINS: 8-10 lbs. 10-12 lbs. 12-16 lbs.	. 55,50@ 56,30	54.80 @ 56.30 54.80 @ 56.30 54.80 @ 56.30	$\begin{array}{c} 54,80 @ 56,30 \\ 54,80 @ 56,30 \\ 54,80 @ 56,30 \end{array}$
PICNICS: 4-8 lbs		38.00@40.00	
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned: 12-16 lbs	. 55.00@59.50 . 54.00@58.50	57.00@60.00 55.00@57.00	58.0 0@60.0 0 57.00@59.00
BACON, "Dry Cure" No			
6- 8 lbs	. 43.00@52.50	52.00@54.00 48.00@52.00	49.00@51.00 45.00@49.00 45.00@49.00
LARD, Refined:			10.005220.00
Tierces 50 lb. cartons and cans. 1 lb. cartons	. 20.00@21.00	20.00@ 22.00 22.00@ 23.00	19.00@ 20.00 20.00@ 21.50

MAX J. SALZMAN SAUSAGE CASING BROKER

Tel. SAcramento 2-4800 Cable NATSAL 2618 W. Madison St. Chicago 12, III. Serving the Meat Industry for 53 years! PURE NATURAL SPICES

Custom Blenders of Natural Spice Private Formulas

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> Van Loan and Company, Inc. **ARROW MILLS**

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NEW! IMPROVED!

25 Ground for Saus

24@2914

... 11.00 ... 14.00 ... 15.40 oda 5.25

of .unquoted lbs. .hgo.; Per ton

... 11.90 6.10 n., 8.50

1b. less 7.90

7.61

.70@57.10 .70@57.10

.70@50.10

(Skin-Off)

.00@59.00

.00@58.00

.00@ 57.00

006657.00 .00@56.00

per Style)

75@34.00

.80@ 56,30 .80@ 56,30 .80@ 56,30

(Smoked)

.00@51.00 .00@49.00 .00@49.00

.00@21.50

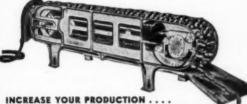
on St. 2, III.

5, 1951

CES Portland Sept. 7

ALS

AUTOMATIC SAUSAGE LINKER



LINK UP TO 1400 LBS. OF SAUSAGE PER HOUR!

"FAMCO" . . . the automatic sausage linker . . . can save you approximately 60% of your labor cost! Easy to install, clean, handle, operate and maintain . . . and economical, too! Write for details!

See our exhibit

AMI Convention

BOOTH 27

BOOTH 27

Palmer House

"" to 1½" in natural casings.

"" to 1½" in natural casings.

"" to 1½" in natural casings.

GAUGE & TOOL CO.

421 N. BRADDOCK AVE., PITTSBURGH 21, PENNA.

STANcase STAINLESS STEEL EQUIPMENT



In addition to Model No. 36, Illustrated, there are three other STANcase MEAT TRUCKS with capacities of: 1,200 lbs., 500 lbs., and 225 lbs. All are raggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. WRITE FOR DESCRIPTIVE LITERATURE.

> RUGGEDLY CONSTRUCTED FOR LIFETIME WEAR. Fully Approved by Health Authorities.

MANUFACTURED BY THE STANDARD CASING CO., Inc.

121 Spring St., New York 12

TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane - Amsco Heptane - Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from



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MODEL

NO. 36

Overall

Dimensions:



Does away with the last handwork on the hog lines. See RAZEX on display at Booth 103, A. M. I. Convention. Shaving and Scraping head (illustrated) works on hogs like an electric shaver on the human face. Gets into wrinkles, ears, and around the snouts . . . Takes off all bristles and hairs . . . Polishes hog skins . . . Removes scurf and dead skin cells. Driven by fractional horsepower motor . . . Built-in water spray keeps cutting head clean. A KOCH product!!!

FIND OUT FOR YOURSELF! MAIL COUPON TODAY!

KOCH SUPPLIES 20th & McGee St. Kansas City 8, Mo. Tell us more about RAZEX. Send literature immediately. Our hog kill is running about _____ INDIVIDUAL_ STREET.

SUPPLIES

ZOTH & MEGEE ST. KANSAS CITY B, MO

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service CASH PRICES

CASH	FRICES
F. O. B. CHICAGO OR	PICNICS
CHICAGO BASIS	Fresh or F.F.A. 8. P.
THURSDAY, SEPT. 13, 1951 REGULAR HAMS	4-633 33n 4-8 range32½4 6-832ax 32n 8-1030¼n 30¼n
Fresh or F.F.A. S. P.	10-1230a 30n 12-1430n 30n
8-1040½n 40½n 10-1240½n 40½n 12-1440½n 40½n	8 up, No. 2's inc29'4@29%
14-1643½n 43½n	BELLIES
	Fresh or Frozen Cured
BOILING HAMS Fresh or F.F.A. S. P.	6-8 33½@34 35 @35½n 8-10 31½@32 33 93¾n 10-12 28¼@28½ 29½@30 12-14 28 28½@28½ 29½@30 14-16 25½@25½2 16-18 224 @24½ 25½@25½n 18-20 24 @24½ 25½@25½n
SKINNED HAMS	GR. AMN. D.S.
Fresh or F.F.A. S. P.	BELLIES BELLIES
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	18-20 23n 24n 20-25 23n 24n 25-30 22n 23n 30-35 21n 21 @21 \(\gamma\) 35-40 20n 21n 40-50 18 19\(\gamma\)
25/up, No. 2's	
inc34 @35,	6-813n 13n 8-1013 @13½n 18 @13½n
OTHER D.S. MEATS	10-1213¼ 13¼ @13¾ 12-1414¼ 14¼
Fresh or Frozen Cured	14-16 15h 15h 15 16-18 15 16-18 15 16-18 15 16-18 15 16-18 15 16-18 15 16-18 15 16-18 16-1

LARD FUTURES PRICES

Close

Sales: 2,160,000 lbs.

2,160,000 lbs. interest at close Monday, c. 8ept. 210, Oct. 251, Nov. c. 667, Jan. 43, Mar. 91 and Open inte Sept. 10: Se 413, Dec. 66 May 24 lots.

WEDNESDAY, SEPTEMBER 12, 1951
 Sept. 17.05
 17.37½
 17.05
 17.37½

 Oct. 15.52½
 15.60
 15.52½
 15.60

 Nov. 14.25
 14.25
 14.25
 14.25

 Dec. 14.45
 14.45
 14.45
 14.45

 Jan. 14.40
 14.42½
 14.35
 14.42½

 Mar. 14.35
 14.42½
 14.35
 14.42½

Sales: 2,800,000 lbs.
Open interest at close Tuesday,
Sept. 11: Sept. 204, Oct. 258, Nov.
412, Dec. 667, Jan. 46, Mar. 91 and
May 24 lots.

THURSDAY, SEPTEMBER 13, 1951

Sales: 3,960,000 lbs.

Sales: 3,960,000 lbs.
Open interest at close Wednesday,
Sept. 12: Sept. 191, Oct. 259, Nov.
411, Dec. 662, Jan. 48, Mar. 91 and
May 26 lots.

FEIDAY, SEPTEMBER 14, 1981
Sept. 17, 32½ 17, 32½ 17, 32½ 17, 32½
Oct. 15, 40 | 15, 47½ 15, 40 | 15, 45b
Nov. 14, 10 | 14, 10 | 14, 02½ 14, 102½
Dec. 14, 27½ 14, 30 | 14, 27½ 14, 30a
Jan.
Mar.
Sales: 3,960,000 lbs.
Gentles: 1,000,000 lbs.
Gentles: 1

Sales: About 1,000,000 lbs.
Open interest at close Thurs..
Sept. 13th: Sept. 166, Oct. 262, Nov.
415, Dec. 674, Jan. 48, Mar. 91 and
May 26 lots.

a-asked, b-bid.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended September 8, 1951 was 11.6, compared with 11.8 a week earlier, according to the U.S. Department of Agriculture. The steady decline in the ratios in the past several weeks brought the present ratio far below the 14.8 reported for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.798 per bu. in the week ended September 8, \$1.794 per bu. a week earlier and \$1.559 per bu. last year, while barrows and gilts were selling for \$20.81, \$21.25 and \$23.12 per cwt. in the three weeks.

PACKERS' WHOLESALE

LARD PRICES	
Refined lard, tierces, f.o.b. Chicago	20 75
Refined lard, 50-lb. cartons.	
	20.78
Kettle rend., tierces, f.o.b. Chicago	21.75
Leaf, kettle rend., tierces.	
f.o.b. Chicago	21.75
Neutral tierces, f.o.b, Chicago.	24.25
Standard Shortening 'N. & S	
Hydrogenated Shortening N. & S.	OK 195
	20,70

*Delivered.

WEEK'S LARD PRICES

		P.S. Lard Tierces	P.S. Lard Loose	Raw
Sept.	8	17.00n	15.37 1/b	14.87%
Sept.	10	17.00n	15.37 1/4 b	14.87%
		17.121/n	15.75	15.25n
Sept.	12	17.37 1/2 n	15.75n	15.25n
Sept.	13	17.321/n	15.75n	15.25n
Sept.	14	17.32 1/2 n	15.75n	15.25n

b-bid, n-nominal.

WHOLESALE FRESH MEATS CARCASS BEEF

rvice

8. P. 33n

Cured

6 @35 ½ n 8 @33 ½ n 9 % @30 n 9 % @29 % n 27 5 ½ @ 25 % n 5 ½ @ 25 % n

BELLIES

Clear 24n 24n 23n 6r21 ½ 21n 19 ¼

Cured

11m 8 @13¼s 3¼ @13% 14¼ 15 5¼ @15% 5½ @15%

TIO for bar-Chicago Septem-

.6, com-

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ratios

3 yellow

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barrows

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3.12 per

....\$20.75

20.78

.... 21.75

21.75 26.25 2ago 24.25 8 8 24.00

.... 25.78

Raw Leaf 14.87 ½ n 14.87 ½ n 15.25 n 15.25 n 15.25 n 15.25 n

15, 1951

ICES

eeks. SALE

(Ceiling base prices) Sept. 12, 1951 Per Ib.
 Prime, 800 lbs./down
 58.7

 Choice, 800 lbs./down
 56.7

 Good
 54.7

 Cow, commercial
 49.7

 Cow, utility
 44.7

BEEF CUTS

(Ceiling base prices) | Hind | G4.1 |
Hind	G4.1
Hind	G4.1
Forequarter	G3.6
Round	G1.7
Trimmed full lein	G1.7
Trimmed full lein	G1.7
Short lein	J30.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.4
Regular chuck	J3.7
Foreshank	J3.7
Foreshank	J3.7
Fishet	G4.1
Rib	S1.7
Short plate	S3.7
Back	G2.6
Triangle	48.2
Arm chuck	52.7

Choice: hoice:

Hindquarters 62.0
Forequarter 51.7
Round 07.7
Friank 95.7
Flank 95.7
Foreshank 35.7
Foreshank 35.7
Foreshank 95.7
Foreshank 95.7
Foreshank 95.7
Flank 95.7

FANCY MEATS

(l.c.I. prices)
 Veal breads, under 6 oz.
 80

 6 to 12 oz.
 1.00

 12 oz. up
 1.25

 Beef kidneys
 16.6*

 Beef livers, selected
 62.6*

 Beef livers, selected, kosher
 82.0*

 Ottnils, over % lb.
 27.6*

*Ceiling base prices.

LAMBS

(l.c.l. prices) City Prime lambs59 @63 Choice lambs59 @63 Hindsaddles, prime & ch..68 @75 Western

For permissible additions to ceiling use prices, see CPR 24.

FRESH PORK CUTS

(l.c.l. prices)

Western Hams, skinned, 14/down. 61
Picnics, 4/8 lbs. 35
Bellies, aq. cut, seedless, 8/12 lbs. 35
Pork loins, 12/down. 53,51*
Boston butts, 4/8 lbs. 55
Sparerlbs, 3/down. 47
Fork trim., regular 28
Fork trim., spec. 55% 45½446 City Hams, skinned, 14/down. 5.4.4 Pork lolms, 12/down. 55.51* Roston butts, 4/8 lbs...46 @48 Spareribs, 3/down43 @45

*Zone ceiling.

VEAL-SKIN OFF

(l.c.l prices) Western
 Prime carcass
 .57@61

 Choice carcass
 .55@58

 Good carcass
 .54@57

 Commercial carcass
 .50@54

DRESSED HOGS

(l.c.l prices)

Hogs.	go	l. &	ch.,	h	11	ı.		DI	n,	11.	fat	in
100	to	136	lbs.				0			.34	@35	14
137	to	153	lbs.	۰						.34	@35	1/4
154	to	171	lbs.		Ĺ					.34	@35	11%
172	to	188	lbs.							.34	@35	1/2

BUTCHERS' FAT

(l.c.l. prices)

Shop fat															3
Breast fat			×	*		×			×		×				434
Edible suc	t														43/
Inedible st	ue	t			0		,							×	4

1951 CORN CROP **ESTIMATE AMENDED**

The U.S. Department of Agriculture forecast the total 1951 corn crop at 3,130,-775,000 bu., about 76,000,000 bu. less than the previous estimate. Lack of good weather was the cause of the decline. Nevertheless, the USDA expected this year's crop to be the fourth largest on record.

The 3,206,885,000 bu. estimate reported in July was revised because of cool, damp weather throughout most of the Corn Belt area, with a resulting reduction in yield.

MORRIS FRUCHTBAUM, C. E.

PACKINGHOUSE ENGINEER AND CONSULTANT 328 CHESTNUT STREET SUITE 704-5-6 PHILADELPHIA 6, PENNSYLVANIA

Consumers prefer

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. cure it with

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Full Technical Service, No Obligation

CORN PRODUCTS REFINING COMPANY 17 Battery Place . New York 4, N. Y.



BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Thursday, September 13, 1951

At the start of this week, the tallow and grease market was a quiet affair, with large consumers still listing basis 9%c, fancy tallow, and only a few sales coming out; few tanks special tallow sold 8½c, and several tanks B-white grease at 8c, delivered consuming points.

Choice white grease reported moving at 10%c, and yellow grease at 8c Chicago; however, this was presumably of select materials and destined for a dealer outlet. Talk around the trade is that dealer interest is around %@%c

over large consumer ideas.

Around midweek, some special tallow moved at 8%c, and a tank of fancy tallow at 9%c, Chicago. Export interest remained on the quiet side; a couple tanks of choice white grease sold at 10%c, delivered East. Later, a sufficient quantity of certain tallows and grease were bought, basis 9%c fancy.

grease were bought, basis 9%c fancy.

Near the close of the week, soapers still listed steady as they did earlier, however, a dealer was credited with buying yellow grease at 8c, Chicago, and the same item moved into consumer channels at 7%c, also Chicago.

TALLOW: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow 11½@12c, fancy 9¼@10c, special 8½@8%c; No. 1 tallow 7¼@8½c, No. 3, 7½@8c, and No. 2, 7@7½c, all quotations nominal.

No. 2, 7@74c, all quotations nominal. GREASES: Thursday's quotations were: Choice white grease 9½@94c, B-white 8@84c, yellow 7½@8c, and house grease 7c, all on a nominal basis.

EASTERN BY-PRODUCTS MARKET

New York, Sept. 13, 1951
Dried blood was quoted Thursday at \$7@7.50 nominal per unit of ammonia.
Low test wet rendered tankage moved at \$7.50 per unit of ammonia, and high test tankage sold at \$7.25. Dry rendered tankage sold at \$1.80 per protein unit.

ENDS COLORED OLEO BAN

The Pennsylvania State Senate recently repealed the state's ban on sale of yellow margarine, effective immediately. This action increases to 40 the number of states in which sale of yellow oleo is legal. It leaves only New York as the last surviving stronghold of anti-margarine legislation in the East.

BY-PRODUCTS MARKETS

(Chicago, Thursday, September 13, 1951)

Blood

Ammonia
Unground, per unit of ammonia.....*\$8.25@8.50

Digester Feed Tankage Materials

Wet re	ndered,	ung	round,	loose	
Low	test		*****	**********	*\$8.50@9.00
High	test .		*****	********	*8.25@8.50
ridaid	STICK I	ans	cars	*********	2,75n

Packinghouse Feeds

		per ton
50%	meat and bone scraps, bagged	.\$110.00
	meat and bone scraps, bulk	
	meat scraps, bulk	
60%	digester tankage, bulk	. 112.00
60%	digester tankage, bagged	. 110.00
	blood meal, bagged	. 160.00
60%	standard steamed bone meal,	
	bagged	. 85.00

Fertilizer Materials

High grade	tankage,	ground,	per	unit		
ammonia					 	 .\$6,251
Hoof meal.	per unit	ammoni	8		 	 . 7.50

Dry Rendered Tankage

																								Per unit Protein
														0				0						*\$1.95@2.05
Expeller			0	0	0	0	0		0	0	0				0	0	0			0	0	0	0	*1.95 @ 2.05

Gelatine and Glue Stocks

	Fer cwt.
Calf trimmings (limed)	32.50
Hide trimmings, (green, salte	ed)35.00@40.00
Cattle jaws, skulls and knuck	les,
per ton	
Pig skin scraps and trimming	s, per lb. 7½

Animal Hair

Winter coil dried, per ton\$115.00@120.0	ί
Summer coil dried, per ten *90.00@ 95.0	i
Cattle switches, per piece 6 @ 6%	
Winter processed, gray, lb 181/2 @141/2	
Summer processed, gray, lb 0 @10	

n—nominal.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, September 12, 1951

Vegetable oil prices drifted lower this week in light to thin trading. Business was very dull on Monday except for some movement of soybean oil at fairly steady prices. Spot oil sold early at 14%c but eased later to the 14%c level, the same price at which September had been selling. First half of October was quoted at 14%@14%c and the straight month at 14c. Buyers were offering lower for October-December coupled. Southeast and Valley cottonseed oil traded at 14%c and buyers bid 14%c for Texas; sellers' ideas on the latter were slightly higher. Crude corn oil was reported available at 164c and September peanut oil sold at 17c in Georgia. Coconut oil was dull and quoted on the Pacific Coast at 134c.

Business was quiet on Tuesday and immediate and first half of September soybean oil traded at 14½c. Both first half and straight October were quoted at 14c, with a slight differential for sellers' tanks. There was a report that Valley cottonseed oil moved at 14%c and Texas at 14½c. Corn oil was quoted nominally at 14½@14½c while peanut oil firmed up a little on trading at 17½c in the Southeast. Coconut oil sold at 13½c on the Coast and more was offered on that basis.

Further easiness developed at midweek with immediate and first half of September soybean oil changing hands at 14%c. Straight September sold on the same basis and first-half October at 14c. Buyers could not fill all their requirements for first-half product, but straight October was down %c. Valley cottonseed oil sold at 14%c and 14%c and Texas oil was quoted at 14%c. Corn oil eased off at 16c and peanut oil lost the previous day's gain to sell at 17c.

COTTONSEED OIL: Valley and Southeast oil showed losses of 4c for

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JOHN LINDQUIST, Vice President



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PACKING HOUSE BY-PRODUCTS COMPANY

110 NORTH FRANKLIN STREET

CHICAGO 6, ILLINOIS

the week ended Wednesday and Texas was off %c. New York futures market quotations were as follows:

MONDAY, SEPTEMBER 10, 1951

		Open	High	Low	Close	Close
84	ept.	*17.30	17.31	17.24	17.31	17.35
0	ct.		17.17	17.07	17.11	17.15
D	ec.	17.20	17,20	17.06	17.15	17.17
Ji	an.				*17.18	*17.22
M	ar.		17.12	17.12	*17.15	17.20
34	lay	*17.17	17.20	17.12	17.17	17.21
	uly				*17.17	•17.20
8		('52)*15.75			*15.75	*15.75
0	ct.	('52) *15.65			*15.65	*15.70
	Sal	es: 164 lots.				
		TUESDAY,	SEPTEM	BER 1	1, 1951	
8	ept.	*17.25	17.29	17.25	*17.24	17.81

TUESDAY,	SEPTEM	IBER 1	1, 1951	
Sept*17.25	17.29	17.25	*17.24	17.81
Oct*17.05	17.09	16.96	*16.96	17.11
Dec 17.08	17.14	17.01	*17.00	17.15
Jan*17.10			*17.04	*17.18
Mar 17.04	17.15	17.03	17.03	*17.15
May 17.10		17.05	17.05	17.17
July*17.03	17.06	17.02	17.02	*17.17
Sept. ('52) *15.50			·16.25	*15.75
Oct. ('52) *15.40			*16.00	*15.65
Sales: 265 lots,				

	WEDNESDAY,	SEPTI	EMBER	12, 1951	1
Sept.	*17.15	17.25	17.10	*17.11	*17.2
Oct.		17.05	16.94	*16.90	*16.90
Dec.	16.98	17.06	16.92	16.94	*17.00
	*17.00			*16.95	*17.0
	17.00	17.00	16.94	*16.93	17.00
		17.12	16.98	16.98	17.00
	*16.98	17.08	16.95	16.95	17.03
Sept.	('52) *16.25			*16.25	*16.2
	('52) *16.00		8.0 000	*16.00	*16.0

	THURSDA	Y. SEP	T. 13.	1951	
Sept	*17.11	17.16	16.75	*16.77	*17.11
Oct	*16.88	16.88	16.71	16.73	*16.90
	*16.93	16.95	16.78	16.81	16.94
Jan				*16.83	*16.95
Mar	16.93	16.96	16.83	*16.84	*16.93
May	16.98	16.99	16.84	16.86	16.98
July	16.96	16.97	16.83	*16.85	16.95
Sept. ('52	1*16.25	16.25	16.25	*16.25	*16.25
Oct. ('52)	16.00	****		*16.00	*16.00
Sales: 4	32 lots.				

*Bid.

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Monday

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15, 1951

SOYBEAN OIL: With sales of spot

oil at 14%c and 14%c, this market at midweek was about %c under a week earlier.

PEANUT OIL: After a brief flurry the market dropped back to 17c at midweek, or ½c under the preceding period.

CORN OIL: The Wednesday quotation of 16c was down 14c.

COCONUT OIL: A sale at 13c on the Pacific Coast at midweek left this market with a ½c loss compared with a week earlier.

JULY ANIMAL FATS

July, 1951, production of animal fats has been reported, in pounds, as follows (with comparative June figures in parentheses): Lard,* rendered, 179,000,000 (205,000,000), refined, 133,000,000 (145,000,000); tallow, edible, 6,036,000 (5,686,000), edible refined, 15,03,000 (1,598,000); tallow, inedible, 96,171,000 (97,408,000), inedible refined, 13,052,000 (18,821,000); grease other than wool, 46,342,000 (51,373,000); wool grease, 880,000 (1,257,000); neatsfoot oil, 77,000 (163,000).

Factory consumption on the same basis was: Lard,† rendered, 10,978,000 (12,262,000), refined,† 6,069,000 (6,151,000); tallow, edible, 2,812,000 (3,386,000), edible refined, 1,016,000 (1,212,000); tallow, inedible, 58,524,000 (85,208,000), inedible refined, 10,066,000 (14,987,000); grease other than wool, 28,110,000 (40,841,000); neatsfoot oil, 440,000 (288,000).

Warehouse stocks at the close of July compared with June inventories were: Lard*, rendered, 59,236,000 (83,-305,000); refined, 31,837,000 (41,040,-000); tallow, edible, 3,807,000 (830,000); tallow, inedible, 212,875,000 (185,183,-000), inedible refined, 14,434,000 (12,-922,000); grease other than wool, 112,-946,000 (101,399,000); wool grease,\$\frac{1}{2}432,000 (381,000); neatsfoot oil, 1,211,-000 (1,147,000).

*Data on refined lard production represent federally inspected lard. Lard stocks include quantities held in refrigerated storage amounting to 49,175,090 and 68,754,090 lbs. for July 31 and Juse 30, 1951, respectively. Excludes quantities used in refining. Includes small quantity denatures or shipped in include tanks which cannot be shown to avoid disclosure of individual operations. [Held by wool scources.

VEGETABLE OILS

Wednesday, September 12, 1951

Crude co	ttonseed	oil,	carload	is,	f.o.b.	milis	
Valley						000	14%
Southe	ast						1436
Texas							14%
Corn oil	in tank	8. T.	o.b. mi	lin		16@	16 % n
Peanut o	il, f.o.b.	Sou	thern	Mil	is	000	17%
Soybean	oil, Dec	atur					14%
Coconut	oil, f.o.t	. Pa	eifie C	088	t		13
Cottonse	ed foots						
Midwo	of and to	West	Coast			1% 0	216
East						1%6	236

n-nominal.

OLEOMARGARINE

Wednesday, September 12, 1951

White domest	e vegeti	th	de	9.								0			0			0	0			
White animal	fat					0			0		 .0	0	۰	0	0		0	0	0	0	٠	
Milk churned	pastry .		۰	0 0	0	0	5	0			 0	0	0	p	٠	D	0	a	o	0		
Water churne	pastry		0	0 1			۰		0	0	 0	D	0		0	9	0		0	0	٠	0

HYDRAULIC PRESSES

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LEATHER

GREATER YIELDS AT LOWER COST!

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PRESS CLOTH—FILTER CLOTH in cotton and synthetic fabrics

PRESS RACKS

COMPLETE STOCKS OF HYDRAULIC PRESS SUPPLIES

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Established 1880

GOSHEN

INDIANA



HIDES AND SKINS

Packer market moves higher—Prices advance ½@2c—Volume estimated at about 100,000 for second consecutive week—Some packers now asking full ceilings for balance of offerings—Outside markets strong.

CHICAGO

PACKER HIDES: Last week there was improvement in packer hides and the market closed with a firm undertone. This week, the improvement was accelerated and the upward surge in prices was almost comparable in speed to the downturn the market experienced less than a month ago. Prices advanced from ½@3c a lb. and at the close of the week some packers were asking full ceiling prices. On a percentage basis Thursday, the market figured about 7½ per cent below ceilings, compared with about 15 per cent on the same day a week ago.

The immediate cause of this show of strength was credited to persistent dealer-broker buying; however, the underlying causes were multiple. Basically, however, it was present inflationary and anticipated inflationary conditions that sparked the higher trend in the market. Increased defense spending, a larger army and navy and more world-wide relief were just a few signs that pointed to the fact that basic commodities, such as hides would be higher, and that hides had been discounted too much because of the summer lull in leather basis. This same dull period also explained why many new buyers were entering the market, which they had been out of all summer.

As has been true almost since the inception of price controls, complete details of the trade were hard to obtain. However, volume approached the 100,000 figure for the second consecutive week and nearly all types of hides were traded. Branded steers, branded cows and light cows were the most active. Last prices were as follows: Light native steers, 33c; Heavy native

steers, 31½c; Butts and Colorados, 27c and 26c; Heavy native cows, 32½c; Branded cows, 29½c (29.70 for Southwestern,) and Light river cows, 32c.

Late Thursday further advances were recorded as heavy native steers were quoted at 32c and heavy cows at 33c. Branded cows went for 30c.

CALFSKINS AND KIPSKINS: For two main reasons, trading in skins remained on the slow side again this week. In the first place, packers were concentrating their activities on hides and with the hide market moving higher their main interest would be here. In the second place, is the fact that calfskins in particular and skins

CHICAGO HIDE QUOTATIONS

PACKER HIDES

-			-		
	k ended 13, 1951		revious Veek		. week 950
Nat. strs32	@33		321/2n	331/2	@341/2
Hvy. Texas strs	27	263	4@27		30
brand'd strs.	27	261	4 6 27		30
Hvy. Col. strs.	26	-	2514		29
Ex. light Tex.	-				
strs	321/2		33n		35n
Brand'd cows	30		2816	31	@311/4
Hy, nat, cows.	33		32	3314	@34
Lt. nat. cows.31		30	@311/4		@341/
Nat. bulls	21n		21		24n
Brand'd bulls	20n		20		23n
Calfskins, Nor.					
15/under	50	47	@4814	75	@80
Kips, Nor.					
nat. 15/25	431/4		40		621/
Kips, Nor.					
branded	41		371/211	1	60
ONE	T 8401	P TO TO	WINES		

SMALL PACKER HIDES

DESIGNATION ASSOCIATION	LUM MINUS	
STEERS AND COWS:		
70 lbs. and over. *3714	23	
35-30 lbs	30	
Bulls 58/over *23	18	
ACL 131 1 36 1 4	10 @ 15 % bolom	and 16 m.

When pricing on ceiling basis, subtract ½c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

	(35)	
32@33 28@		
1.25@1.50 1.25@	1.50n	
60n	60n	****
	32@33 28@ 1.25@1.50 1.25@	32@33 28@30 1.25@1.50 1.25@1.50n

SHEEPSKINS

STate 2-5868

TELETYPE CG-634

JACK

WEILLER

& CO.

Pkr. shearlings, No. 1 Dry Pelts	3.25	3.00@3.25 40@42	4.30@4.40 87@40
Horsehides, untrmd	11.00	10.00@11.00	12.50@13.00
n-nominal.			

in general, although improved, are still on the weak side.

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There were two trades in kipskins this week, while only for carload quantities, moved the list about 3c higher. In the first car, Fort Worth overweights sold 37½c. The second trade was for a car of St. Louis overweights and these sold for 38½c. Late Thursday 10,000 St. Louis calfskins, light and heavy, sold 50c.

SMALL PACKER-WEST COAST: Although the small packer and country markets were considerably higher, there was a minimum of trading to support the new levels. There still had not been a meeting of the minds of either buyers or sellers. As tanners advanced their ideas and bids, packers did the same with the result that although there was some trading, generally speaking, offerings and bids were 2 to 5 per cent apart.

At the close of last week the market was estimated to be at about a 20 to 25 per cent discount. By the middle of this week, it had improved by about 10 per cent. Tanners were bidding 15 per cent, with some trade at both 15 per cent and 121/2 per cent, but with the majority of the offerings closer to 10 per cent (all these percentages based on discount below ceiling prices as set up in table 1). Insofar as the packer market on an overall basis was about 71/2 per cent below ceilings, this latter figure of 10 per cent was not realistic. However, if the packer market should continue to improve, and if the small packers would hold at 10 per cent, a sizeable trade could develop because both offerings and buying interest are extensive.

SHEEPSKINS: Improvement in the world's wool markets imparted a firm undertone to the sheepskin market and prices tended toward the top of last quoted ranges. Trading was rather limited, but with the improvement in the market, offerings were more numerous and prospects for some trading in the near future were good.

The No. 1 shearlings were sold and more were offered at \$3.25. No. 2 shearlings sold at \$2.25 and more were offered. There was some interest in clips, \$3.50@3.75 range, depending on quality. From reports, main interest was expressed by mouton buyers. Pickled skins were weak at last quoted range. However, in view of improvement in nearly all commodity markets, this quotation is left unchanged at \$15.00@16.00 range.

Direct Western Union Wire (WUX) CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 8, 1951, were 4,759,000 lbs.; previous week, 4,944,000 lbs.; same week 1950, 5,455,000 lbs.; same period 1950, 207,177,000 lbs.

Shipments for the week ended September 8 totaled 2,922,000 lbs.; previous week, 3,534,000 lbs.; corresponding week 1950, 4,534,000 lbs.; this year to date, 141,320,000 lbs.; corresponding period a year ago, 160,265,000 lbs.

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BROKERS - HIDES . SKINS . PELTS

308 W. Washington Street . Chicago 6, Illinois

VEGETABLE OILS PRODUCTION

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July, 1951, factory production of vegetable oils, in pounds (with corresponding June figures in parentheses): Cottonseed, crude, 24,271,000 (34,127,000), refined, 24,448,000 (35,473,00); peanut, crude, 10,404,000 (17,336,000), refined, 4,722,000 (8,521,000); corn, crude, 17,270,000 (20,140,000), refined, 18,692,000 (18,671,000); soybean, crude, 176,357,000 (176,839,000), refined, 120,792,000 (139,124,000); coconut, crude, 27,903,000 (35,112,000), refined, 17,645,000 (23,224,000).

Factory consumption during the month was: Cottonseed, crude, 27,101,-000 (39,221,000), refined, 63,465,000 (64,121,000); peanut, crude, 4,969,000 (8,930,000), refined, 7,322,000 (8,709,-000); corn, crude, 20,603,000 (20,389,-000), refined, 17,586,000 (18,013,000); soybean, crude, 130,592,000 (149,883,-000), refined, 116,315,000 (134,597,000); coconut, crude, 28,911,000 (39,206,000), refined, 15,631,000 (24,108,000).

July 31, 1951, factory and warehouse stocks, compared with June 30, were as follows: Cottonseed, crude, 20,121,000 (22,329,000), refined, 147,024,000 (194,120,000); peanut, crude, 15,426,000 (19,521,000), refined, 22,355,000 (27,471,000); corn, crude, 13,012,000 (15,759,000), refined, 4,984,000 (5,599,000); soybean, crude, 116,683,000 (107,383,000), refined, 95,343,000 (113,715,000); coconut, crude, 85,024,000 (94,075,000), refined, 9,322,000 (8,469,000).

Argentine Beef Supply 50% Under Normal

Supplies of beef for consumption in Buenos Aires during early August were almost 50 per cent under the usual level, attributable to scarcity of finished cattle and to withholding by producers who are dissatisfied with the Argentine Government's price and marketing policies. The unprecedented scarcity, although believed to be temporary, is highly disturbing to consumers and to the Government, both economically and nolitically.

Principal factors causing the reduced level of marketings are a seasonal shortage of fat finished cattle and deliberate withholdings by producers who hope to obtain higher prices at a later date. The 1949-50 drought upset feeding and marketing schedules, causing a shortage of finished cattle which apparently will not be remedied until this spring. With regard to prices, the government last July 19 embarked on a program to stabilize live cattle prices at an average of 1.20 pesos per kilo (10.9 U.S. cents per pound), basis Buenos Aires.

Producers are not disposed to accept the reduction from previous levels near 1.30 pesos (11.8 cents per pound) and are holding cattle as long as possible, believing that the stabilization program will fail as have all other such programs in recent years. Government officials and meat packers expect a strong seasonal upturn in marketings by next October, providing adequate supplies for domestic requirements and for present export commitments.

WEEK'S CLOSING MARKETS

USDA Foresees Oleo Use Displacing Butter

Oleomargarine may some day supplant butter on American tables if it continues the same rate of expansion as during the last decade, according to a spokesman for the U.S. Department of Agriculture. Freed of federal restrictions last July, oleo production has increased 17 per cent while butter production was off 14 per cent in the same period. Butter consumption is anticipated to drop to 9 lb. per capita this year—the lowest level on record—in comparison with an 18 lbs. per capita a year in the 1935-39 period. An agriculture department report showed that oleomargarine consumption in the last year rose to a new high of 6.1 lbs. per capita, whereas the 1935-39 average was only 2.9 lbs. per person. It is estimated that in the next year, an increase to 6.7 lbs. of oleo per capita will be consumed.

Canadian Margarine

Canadian margarine production during August amounted to 7,799,000 lbs. compared with 6,710,000 lbs. turned out in the same month a year ago. The Dominion Bureau of Statistics reported output for the first eight months of

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago on Friday, September 14th, was \$20.65 and was the lowest since December 22, 1950; the average was \$19.25. Provision prices were quoted as follows: Under 12 pork loins, 51½; 10/14 green skinned hams, 42@43; Boston butts, 42½; 16/down pork shoulders, 36@37; 3/down spareribs, 40@40½; 8/12 fat backs, 13@13¾; regular pork trimmings, 23; 18/20 DS bellies, 24 nominal; 4/6 green picnics, 32½; 8/up green picnics, 29½@30½.

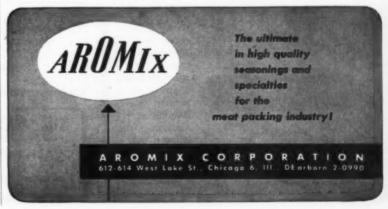
P.S. loose lard was quoted at 17.32½ nominal and P.S. lard in tierces at 15.75 nominal.

Cottonseed Oil

The closing cottonseed oil futures quotations at New York on Friday, September 14th, were: Sept. 16.51; Oct. 16.89; Dec. 16.99-17.00; Jan. 17.03 bid, 17.10 asked; Mar. 17.02; May 17.06; July 17.06; Sept. (1952) 15.75 bid, 16.40 asked; Oct. (1952) 15.65 bid, 16.30 asked. Sales totaled 549 lots.

1951 at 68,945,000 lbs. compared with 61,639,000 lbs. in the corresponding period of 1950.





LIVESTOCK MARKETS Weekly Review

Claim New Hoa Cholera Vaccine More Effective

A safer, cheaper hog cholera vaccine has been developed which is believed to produce permanent immunity to the disease, according to Dr. James A. Baker, director of the Veterinary Virus Research Institute. In a speech before the American Veterinary Association, Dr. Baker said that the new vaccine uses a modified live virus which is virulent enough to immunize pigs yet is not strong enough to cause the active disease, which was one disadvantage of the old vaccine. Another advantage of the new immunizer is that there is no risk of contaminating the hog lot. Dr. Baker estimated that from five to ten million doses will be available to immunize pigs farrowed this fall. "It appears," said Dr. Baker, "that hog cholera can be eradicated and, without doubt, these vaccines will prove of great importance in this eradication program.

LIVESTOCK CAR LOADINGS

A total of 9,609 cars were loaded with livestock during the week ended August 25, 1951, according to the Association of American Railroads. This was an increase of 1,349 cars from the same week in 1950 but was a decrease of 1,845 cars from the corresponding week in 1949.

BULL BRINGS RECORD PRICE

A new world's record price of \$55,000 for an Angus bull at public auction was paid by Walter Fox of Round Hill, Va. at the "Cattlemen's Holiday" sale at Pleasant Plains, Illinois. The bull, Tolan Bandolier, was reserve junior champion at the Illinois State Fair.

FARM EMPLOYMENT UP

During the August 19-25 week farm employment reached 11,719,000, an increase of 250,000 from a month earlier. It was below employment in August a year ago, however.

INTERNATIONAL LIVESTOCK SHOW ANNOUNCES PRIZES

Prizes for the 52nd Annual International Livestock Exposition will amount to more than \$100,000, according to W. E. Ogilvie, secretary. The Exposition will be held from November 24 through December 1 at the International Amphitheatre at the Chicago Stockvards. The cattle classes have prizes totaling \$56,000 while sheep will have \$8,000 in prizes and hogs \$10,000. New classes have been added in the carlot short-fed cattle competition. The new classes are for carloads of 15 steers weighing under 1050 lbs. and for carloads weighing over 1050 lbs.

New Zealand Meat Output Exports to U.K. Drop

Meat production in New Zealand during the current season ending September 30, 1951, is expected to show a drop of about 13 per cent when compared with the previous season, according to the Office of Foreign Agricultural Relations. The decrease is general and applies to all classes of meat except boneless beef.

Output of beef is expected to reach 368,000,000 lbs., while veal production is expected near 48,000,000 lbs. Lamb and mutton output should be about 743,000,000 lbs. and pork production is estimated at 87,000,000 lbs. Shipments of all carcass meats to the United Kingdom will total approximately 776,-000,000 lbs. with additional exports of 29,000,000 lbs. of edible offal and 17,-000,000 lbs. of canned meats.

Total per capita in New Zealand for the year has been forecast as follows: Beef, 107.8 lbs.; veal, 5.8 lbs.; mutton, 63.6 lbs.; lamb, 9.1 lbs. and pork, 32.4

In view of the higher prices that have prevailed during the 1950-51 season, per capita consumption may not show a further increase from the preceding year. Supplies of meat, however, available for export to the United Kingdom may be 15 per cent lower.

Iowa Producers Set Hog Raising Record

The 1950 census report released by the Bureau of Census revealed that Iowa farmers gained a new record level for the number of hogs and pigs on farms during 1950. On April 1, 1950. the total number of hogs and pigs on farms in Iowa was 10,716,220 or an increase of 3,000,000 head from the previous farm census taken on January 1, 1945.

The census bureau reported that a new pig production record may be established during 1951. Reports to the bureau indicate that producers were intended to keep 2,308,517 sows for breeding while five years ago, a total of 1.840.461 sows were intended to farrow.

During 1949, Iowa producers marketed a record 14,297,684 hogs in comparison with 13,301,796 in 1944. The hogs sold in 1949 for an average of \$41.08 per hog or a total of \$587,482,-147. The hogs marketed in 1949 represented 35 per cent of the nation's total production.

Cattle Disease Effects Felt in 41 States

Johne's disease, regarded as one of the most difficult of cattle diseases to wipe out, has been reported as the cause of cattle losses in 41 states, according to the American Foundation for Animal Health. The disease is difficult to detect in its early stages since symptoms show up in animals from two to six years old. Because the animals have harbored the germ for the long period of incubation, the disease is difficult to eradicate once it shows up in the herd.

The germ attacks primarily the intestinal tract of the animal and results in scours and gradual loss of weight. The Foundation reports that, as yet, no serious herd outbreaks have been reported.

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Watkins & Potts

LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL. UP ton 5-1621 & 5-1622

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of **QUALITY AMERICAN HOG CASINGS**

in Great Britain MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND (Cables: Effseece, London)

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lbs. Australian shipments also fell off to 494,000,000 lbs. in 1950 compared with 561,000,000 lbs. a year earlier. The United Kingdom was the most important recipient of these shipments from Australia.

In Europe, Denmark remained the most important shipper of meat, having a total of 590,000,000 lbs, exported in 1950, or 15 per cent of the world total. Danish exports now exceed the 1935-39 average. Ireland's movement of 80,000,000 lbs. of meat during 1950 exceeded the 51,000,000-lb. total a year before. The Netherlands switched from a net importer of meat to a net exporter as nearly 85,000,000 lbs. of meat were shipped in the year. An increase in Belgium's production enabled this traditionally importing country to balance exports and imports. Poland, according to available information, exported 92,000,000 lbs. of meat in the year compared with only 45,000,000 lbs. a year before, although the 1950 total was still far below the prewar average.

Imports into the United States of 368,000,000 lbs. of meat, mostly beef and veal, were 52 per cent more than those received a year earlier and exceeded imports for any previous year except 1918. Exports of meat totaled 87,000,000 lbs. Canada continued to be the main supplier of U.S. meat de-

mands. Canadian exports dropped from 202,000,000 lbs. in 1949 to 188,000,000 lbs. during 1950, but were still greater than the 193,000,000-lb. prewar average. Declines in the shipment of Mexican canned meat lowered exports from this country far below the record-breaking levels set in 1948 and 1949. The losses from this canned meat trade were partially offset by an increase in the shipment of frozen and chilled beef to Greece.

The Office of Foreign Agricultural Relations concludes that Europe is now in a somewhat improved position for 1951 although some tapering of production might occur in relation to the availability of feed supplies. With the continuation of a high rate of employment in most countries, the demand for meat will continue strong. Consumption of meat is on the increase in most countries, being above the prewar level in the Western Hemisphere, but still below the standard currently reported for Europe.

ST. LOUIS HOGS IN AUGUST

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

											Au	gust
Hogs received											1951 241,241	1950 196,377
Highest price											\$28.75	\$25.50
Lowest price		0							. 0	,	21.35	23.75
Average price Average weig	b		i	bi	ě.						22.34 206	23.91 202

Canadian Fall Pig Crop Estimated 23% Higher

Hog numbers on Canadian farms, as of June 1, 1951, were estimated at 5,875,000 head, or 12 per cent higher than the estimated 5,247,100 head on the corresponding date a year ago. The Dominion Bureau of Statistics reported that the hog population rose 30 per cent in western Canada and 4 per cent in eastern Canada, when compared with the previous year's survey.

This year's spring pig crop (December 1950 to May 1951) increased 13.1 per cent from the previous year. Western Canada reported a 36.4 per cent increase in the number of pigs saved while Eastern Canada showed only a 4.1 per cent increase. It is estimated from intentions reported by farmers on June 1, that approximately 623,700 sows are expected to farrow during the June to November season this year. This number is 23 per cent more than the 507,000 which were expected to farrow in the same period a year ago. Based on the prospective 23 per cent increase, it is anticipated that the fall pig crop will reach 5,090,000 head compared with 4,138,000 head in the previous year. If this is the case, the total Canadian pig crop for the year may reach 9,865,000 head compared with 8,360,000 head farrowed in 1950.

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LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge, for assistance in determining the quantity of LARD FLAKES to be used and methods of operation.

Send for samples . . .

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Cincinnati 25, Ohio Kirby 4000

Attention!

A film will be presented at the AMI Convention at the Saturday morning session, 10:00 a.m., September 22 by: Mr. L. T. Force, Plant Supt., Canada Packers, Ltd., St. Boniface, Manitoba, Canada on the subject of:

"DRESSING CATTLE ON THE RAIL"

This film has been produced by Canada Packers in conjunction with The Globe Company. If you are unable to view the picture at the above time, you will be able to see it any time during the Convention, starting Saturday afternoon September 22 in Globe's Hospitality Rooms No. 831 and 832. You are cordially invited to take advantage of this unusual opportunity.

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THE MIDLAND PAINT & VARNISH CO.



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 12, were reported by the Production and Marketing Administration as follows:

Administration as follow	78:			
H008: (Quotations based on ha St. L. Natl. Yds.	rd hogs) . Chicago	Kansas City	Omaha	St. Paul
BARROWS & GILTS:				
Choice: 120-140 lbs\$16.25-18.25	R15 00.17 50			
140-160 lbs 18.00-19.50	17.00-19.00 18.50-20.00	17.50-18.75	11.30-18.13	10 50 10 77
160-180 lbs 19.25-20.35 180-200 lbs 20.25-20.60	19.75-20.50	18,25-19.50 19,25-20,25	18.25-19.75 19.50-20.25	18.50-19.75 18.50-19.75
200-220 lbs 20.50-20.60 220-240 lbs 20.00-20.60	20.40-20.65 20.50-20.65	20.00 - 20.25 20.00 - 20.25	20.00-20.60 20.00-20.60	20.00-20.25 20.00-20.25
240-270 lbs 19.75-29.50 270-300 lbs 19.00-20.00	20,50-20,70 19,50-20,65	19.75-20.25 19.50-20.00	19.75-20.50 19.00-20.00	19.25-20.10 18.50-19.50
300-330 lbs 18.25-19.40 330-360 lbs 17.75-18.35	18.75-19.50 18.00-19.00	19.25-19.75 18.75-19.50	18.00-19.25 18.00-19.25	
Medium:			23120 22130	
160-220 lbs 17.50-20.25	17.00-19.50	18.50-19.75	17.25-20.00	********
sows:				
Choice: 270-300 lbs 17.75-18.00	18.50-19.00	15.75-16.50	18.00-18.50	16.25-18.25
300-330 lbs 17.75-18.00	18.00-18.75 17.25-18.25 16.75-17.50	17 50-18 00	18 00-18 50	16.25-18.25 16.25-18.25
360-400 lbs 17.25-18.00 360-400 lbs 16.75-17.85 400-450 lbs 16.25-16.50	16.75-17.50	17.25-17.75 16.50-17.50	17.50-18.25 17.00-17.75 16.25-17.25	16.25-18.25 14.50-16.50
400-450 lbs 16.25-16.50 450-550 lbs 14.75-16.00	16.25-16.75 15.75-16.25	$\begin{array}{c} 16.00 \text{-} 17.00 \\ 15.75 \text{-} 16.50 \end{array}$	15.50-16.50	14.50-16.50
Medium:	14 50 17 50	15.50-17.25	15.00-18.00	
250-500 lbs 14.25-17.50	14.50-17.50	15.50-17.25	15.00-15.00	********
SLAUGHTER CATTLE AND CA	ALVES:			
STEERS:				
Prime: 700- 900 lbs 36.00-37.75	36.50-38.75	36.50-38.25	37.00-38.25	36.50-37.75
900-1100 lbs 36.50-38.00 1100-1300 lbs 36.75-38.25	37.25-39.60 37.75-39.75	36.50-38.25 37.25-39.00 37.50-39.00	37.50-39.00 38.50-39.75	36.75-38.00 37.00-38.50
1300-1500 lbs 36.75-38.25	38.00-39.75	37.50-39.00	38.50-39.75	37.25-38.75
Choice: 700- 900 lbs 33,75-36.50	83 75.97 95	34.25-37.00	34.00-37.50	35.00-36.75
900-1100 lbs 34.25-36.75	33.75-37.25 34.50-37.75 34.75-38.00	34.25-37.50 34.50-37.50	34.25-38.00 34.50-38.50	35.00-35.15 35.00-37.00 35.25-37.25
1100-1300 lbs 34.50-36.75 1300-1500 lbs 34.75-36.75	35.00-38.00	34.75-37.50	34.75-38.50	35.50-37.25
Good:		04 05 04 05	04 50 04 05	00 50 05 00
700- 900 lbs, 31.25-33.50 900-1100 lbs, 31.50-34.50	31.50-34.50 32.00-34.75	31.25-34.25 31.50-34.25	31.50-34.25 32.00-34.50	32.50-35.00 32.50-35.25
_ 1100-1300 lbs 31.75-34.75	32,25-35.00	31.50-34.50	32.25-34.75	32.75-35.50
Commercial, all wts 28.00-31.50	28.50-32.25	28.00-31.50	28.75-32.25	27.50-32.75
Utility, all wts., 26,00-28.00	25,50-28.50	24.00-28.00	26.00-28.75	24.00-27.50
HEIFERS:				
Prime: 600- 800 lbs 36.00-37.25	36.23-38.00	36.50-37.75	36.50-37.50	36.50-37.75
800-1000 lbs 36.25-37.50	37.00-39.00	36.75-38.00	36.75-38.00	36.50-37.75
Choice: 600- 800 lbs 33.25-36.00	33.50-37.00	33.50-36.75	33.50-36.75	34.25-36.50
800-1000 lbs 33.75-36.25	34.50-37.00	33,50-36.75	33.50-37.00	34.25-36.50
Good: 500- 700 lbs 30.50-33.50	31.00-34.50	30.50-33.50	31.50-33.50	32.25-34.25
700- 900 lbs 31.00-33.75	31.50-34.50	30.50-33.50	31.50-33.50	32.25-34.25
Commercial, all wts 27.00-31.09	28.00-31.50	27.00-30.50	28.00-31.50	26.50-32.25
Utility, all wts 24,00-27.00	24.50-28.00	23.00-27.00	24.50-28.00	22.00-26.50
cows:				
Commercial, all wts 26.25-29.00	27.00-30.75	25.75-28.00	27.00-29.25	26.50-29.50
Utility, all wts., 22.75-26.25	22.25-26.50	21.50-25.75	22.00-27.00	21.50-26.50
Can. & cut., all wts 17.00-22.75	18.50-23.00	17.00-21.50	17.50-22.00	15.00-21.50
BULLS (Yrls, Excl.) All Weig	ghts:			
Good	30.50-31.50	98 00 90 00	28.50-29.50	28.50-30.00
Commercial 28.00-29.50 Utility, all wts 26.00-28.00 Cutter, all wts 23.00-26.00	29.25-31.00 26,75-29.25 24.00-26,75	28.00-29.00 25.00-28.00	28.00-29.00 25.00-28.00	27.50-29.00 25.50-27.50 22.00-25.50
	24,00-20,75	22.00-25.00	22.50-25.00	22.00-20.00
VEALERS (All Weights): Choice & prime., 36.00-40.00	35.00-37.00	34.00-36.00	31.00.36.00	33.00-36.00
Choice & prime 36,00-40.00 Com'l & good 28.00-36.00	28.00-35.00	28.00-34.00	27.00-31.00	26.00-33.00
CALVES (500 Lbs. Down):				
Choice & prime 31.00-35.00 Com'l & good 26.00-31.00	81.00-36.00 27.00-32.00	32.00-35.00 26.00-32.00	30.00-34.00 26.00-30.00	31.00-34.00 26.00-31.00
SHEEP AND LAMBS				
SPRING LAMBS:				
	31.00-32.00	29.50-30.50	31.00-31.50	31.50-32.00
Choice & prime 30.00-31.00 Good & choice 28.00-30.00	30.00-31.00	27.50-29.50	30.00-31.00	29.50-31.50
EWES (Shorn):	13 00 14 00	19 50 15 00	14 00 15 00	15 00 10 00
Good & choice., 11.00-14.00 Culi & utility 8.00-11.00	11.00-14.00	9.00-13.00	10.00-14.00	9.00-14.75
1 10 111 1111				

³Quotations on wooled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
⁸Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

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50-19.75 50-19.75 .00-20.25 .00-20.25 .25-20.10 .50-19.50

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Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 cen-ters for the week ending Sept. 8:

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TLI	2	
eek ded ot. 8	Prev. Week	Cor. Week 1950
,367 ,032 ,796 ,251 ,369 ,423 ,145 ,612 ,827 ,466 ,599 ,382 ,744	13,533 15,250 14,488 7,095 5,564 12,357 8,504 6,595 4,570 7,411 7,052 3,035	20,396 21,230 21,337 7,202 8,140 10,564 3,436 6,984 5,494 3,323 6,914 13,186 2,870 131,076
005		
,347 ,920 ,769 ,053 ,280 ,939 ,583	35,513 18,028 44,746 29,199 25,245 22,708	28,207 10,042 22,173 19,214 14,907 14,346 6,340
	TTLII eek ded 5. 8, 367 032 7.796 423 369 423 361 466 599 003 882 744 013 005 005 0,347 769 0,539 0,539	ded Prev. b. 8 Week. 367 13.533 032 15.250 032 15.250 14.488 251 7.095 369 5.564 423 12.351 145 6.12 8.594 8.827 6.596 7.411 3.935 013 105.454 0008 347 35.513 347 35.513 3,920 18.928 3,147 35.513 3,920 18.928 3,935 3

	42,227	45,646	31,525
	11,448	11,381	5,918
	14,618	18,443	15,181
	9,414	11,135	6,376
	37,467	32,222	25,468
	5,010	4,454	5,288
Total2	-	298,725	-
Chicagot	3,376	4,003	5,340
Kansas Cityt.	1,392	7,391	7,122
Omahat	5,850	11,929	12,977
E. St. Louist.	3,017	3,654	6,481

Bunnas Cityt.	1,000	4 ,4347 1.	6 , 5
Omaha:	5,850	11,929	12,977
E. St. Louist.	3,017	3,654	6,481
St. Josephi	4,964	5,901	7.245
Sioux City:	2,973	3.674	5,340
Wichitat	813	****	670
New York &			
Jersey City†	36,455	37,666	36,147
Okla. Cityt	6,969	3,421	2,746
Cincinnatis	394	336	580
Denvert	4,080	8,850	13,167
St. Pault	1,975	2,880	5,981
Milwaukee:	752	476	856
Total	73,010	90,181	104,652

*Cattle and calves, †Federally inspected slaughter, in-uding directs, ‡Stockyards sales for local slaughter. §Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, September 13, were as follows:

CALLED.	
Steers, ch. & pr	\$37.00 only
Steers, gd. & ch	33.50@33.85
Heifers, com'l & gd	25.00@31.00
Cows, com'l	28.00@30.00
Cows, utility	24.00@26.50
Cows, can. & cut	19.00@24.00
Bulls, com'l	28.00@30.00
Bulls, utility	25.00@27.50
VEALERS:	
Choice & prime	\$39.00@40.00
Com'l & good	30.00@36.00
Cull & util	24.00@30.00

HOGS.

ld.	&	ch.	. 170/	230		\$21.	25@	21.75
lows		100/	down			17.	.75@	18.25

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 7:

				Sheep
Salable 16	17	789	784	618
Total (incl. directs) .4,00	01 3,	232 1	9,167	17,768
Prev. wk.: Salable . 27	73 1,	120	1,087	326
Total (incl. directs) .3,28	30 3,	344 2	4,652	16,424
*Including he	ogs a	t 31s	t stre	et.

CHICAGO LIVESTOCK

Supplies of livestock at the Chi-cago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 5	10,695	379	11.613	1.641
Sept. 6	2,116		14,210	1,621
Sept. 7	1,195	557	9,102	874
Sept. 8	192	424	4,969	101
Sept. 10		664	14,001	1,373
Sept. 11	5,420	275	15,067	2,535
Sept. 12	10,000	400	10,000	2,200
Sept. 13	2,000	300	9,500	1,100
	-	-	-	-
*Week so				
for			48,658	
	28,140		41,215	
1950	88,127	1,834	45,831	9,750
1949			46,270	14,962
*Includin	g 178	eattle	9,966	hogs
and 1,227	sheep	direct	to paci	ters.

		SHIP	KENT	5	
		Cattle C	alves	Hogs	Sheep
Sept. Sept. Sept. Sept.	6	6,186 2,791 1,738 575	91 63 58	756 2,650 1,796 642	600 40 586 185
Sept. Sept. Sept. Sept.	10 11	5,114 4,751 4,000 2,800	187 100 100	067 1,341 1,000 2,100	280 568 400
Week far Wk. 1950 1949	ago	16,665 13,911 13,566 15,707	387 406 54 248	5,108 4,293 3,960 6,645	1,198 1,609 834 4,164

SEPTEMBER RECEIPTS

												1951	1950
Cattle					×							62,744	67,385
Calves						į.						4.823	3,487
Hogs			*			*	*	*	,		,	105,237	89,313
Sheep					*	*		*		*	,	14,662	21,213
-		,		-						•	,	R SHIPMI	THE STATE OF
10	4	6	r	4	W	ь,	а		29	4	ь,	P. DALVE, MY	T14 T 19

CHICAGO HO	G PUR	CHASES
Supplies of hog cago, week ended	s purchase Thursday,	ed at Chi- Sept. 13:
	ended	Week ended Sept. 6
Packers' purch		33,148 6.815

LIVESTOCK PRICES AT LOS ANGELES

Total 46,075

Prices paid for livestock at Los Angeles on Thursday, September 13, were reported as shown in the table below:

CATTLE:
Steers, com'1\$32.50 only
Heifers, ch 36.00 only
Cows, util 24.50@27.00
Cows, can. & cut 24.00@24.25
Bulls, utility & com'l. 27.00@31.00
VEALERS:
Com'l & good\$30.00@33.00
Utility 29.00@30.00
HOGS:
Gd. & ch., 200/240\$22,50@23.00
Sows, med. & ch 16.00@17.00

CANADIAN KILL

Inspected slaughter in Canada, week ended Septem-

Der T.			
	CAT	TTLE	
		k. Ended Sept. 1	Same Wi
	Canada		7,932 $14,935$
Total .		22,596	22,867
	H	DGS	
	Canada		12,099 $53,265$
Total		66,368	65,364

SHEEF

2,426 10,344

12,770

Western Canada. 4,391 Eastern Canada. 6,967

Total 11,358



Standard STAINLESS STEEL SPIRAL CHUTES Move Meat Cuts...Fast...at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors—fast and with no time or power costs. Available in many sizes and types. Get complete information—send for Bulletin NP 91.

STANDARD CONVEYOR COMPANY

General Offices — North St. Paul, Minn. Sales and Service in Principal Cities





Fly Chaser Fan

When installed over door-ways, chutes and conveyor tracks will prevent flies from entering building or clinging to carcases from Slaughter House to cooler.

*RECO Fly Chaser Fans blow down a strong cur-rent of air through which flies will not pass.

Bulletins No. 216 and No. 233

Inquiries Solicited

ELECTRIC COMPANY ablished 1900

Biver Grove, III.



LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended September 1 were reported to The NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	833.67	\$36,00	\$35.85	\$32.50
Montreal		36.30	36.61	30.25
Winnipeg	32.50	34.00	35.60	30.00
Calgary		34.30	35.85	28.85
Edmonton	31.70	34.50	35.85	29.50
Lethbridge	32.35	33.00	35.85	
Pr. Albert		32.60	34.60	29.00
Moose Jaw	31.50	33.00	34.60	1111
Saskatoon		33.00	34.60	29.20
Regina		32.75	34.60	29.50
Vancouver	32.75	34.15	37.10	

^{*}Dominion government premiums not included.

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3800-4000 E. BALTIMORE ST., BALTIMORE, MD.



BLACK HAWK

PORK . BEEF . VEAL . LAMB . SMOKED MEATS DRY SAUSAGE . VACUUM COOKED MEATS . LARL

THE RATH PACKING CO.,

WATERLOO, IOWA

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 8, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 4.453 hogs; Swift, 1,807 hogs; Wilson, 3,615 hogs; Agar, 6,634 hogs; Shippers, 7,031 hogs; Others, 17.398 hogs. Total: 13.367 cattle; 1,277 calves; 41,378 hogs; 3,376 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour . Swift	. 1,951	271 278	2,062 4,349	299 1.093
Wilson Others	. 573 .10,290	***	3,509	***
Total .	.14,483	549	9,920	1,392

AHAMO

Cattle and Calves	Hogs	Sheep
Armour 2,419	6,302	1.091
Cudahy 2,339	4.901	920
Swift 1,752	6,780	1.067
Wilson 1,576	4.080	792
Cornhusker . 359		
Eagle 27		
Gr. Omaha 261		
Hoffman 72		
Rothschild 433		
Roth 972		
Kingan 1,107		
Merchants 81		
Midwest 61		
Omaha 141		
Union 341		
	9,232	
Others	0,232	***
Total 11 944	31 995	3 870

E. ST. LOUIS

		Cattle	Calve	s Hogs	Sheep
Arr	nour	 1.089	1,393		1,465
Sw	ft	 2,185	1,961	12,736	1,552
Hu	nter .	 623		3,291	
He	1	 		2,612	***
Kre	y	 		1,652	
	lede			1,222	
Seil	loff	 		1.045	
7	otal	 3,897	3,354	29,053	3,017

STORY CITY

		02003			
	-	Cattle	Calves	Hogs	Sheep
Armour		2,126		5,774	702
Cudahy		2,023		6,602	796
Swift		838	7	3,861	386
Shippers		6,095	69	6,702	1,089
Others .		341	***		***
Total		11,423	76	22,939	2,973

ST. JOSEPS

	D.Y. 0	UBEFF		
	Cattle	Calve	Hogs	Sheep
Swift Armour . Others	. 664	187	9,009	1.29
Total . Does no hogs and	t includ	le 782	cattle.	7,226

WICHITA

Cattle Calves Hogs She

448	3,878	81
	890	4.4
	64	
	689	42
448	5,521	1.24
		890 64

OKLAHOMA CITY

	-	Cattle	Calves	Hogs	Sheep
Armour Wilson		2,043 1,981	391 483	1,242	263 389
Others		73	074	1,035	652
Does calves,	not 7,8		e 754	3,555 cattle, 3,428	

LOS ANGELES

		Cattle	Calves	Hogs	Shee
	Armour	4		555	
١	Cudahy	312		266	
1	Swift	79	115	232	
	Wilson	21	3.40	400	
	Acme	325	125	***	**
ł	Atlas	386	Amer		0.0
1	Clougherty	33		189	**
ĺ	Const	147		47	
ı	Harman	590		9.1	**
ı	Luer	000	0.0.0	643	* *
ı	United	37	0.0.0		3.8
ı				242	**
1	Others	2,642	567	281	8.8
ļ	Total	4.580	807	2.455	

DENVER

			1	Cattle	Calver	Hogs	Sheer
Armour				522	26	3,121	4.76
Swift .				719	16	2,370	8,99
Cudahy				794	7	2,251	69
Wilson				560	2.2.2		
Others	0	0		8,349	153	2,555	1,05
Total				5,944	202	10,297	10,51
				CINCI	NNAT	I	

Cattle Calves Hogs She

Total Does not	2,903 include	809 844	15,743 cattle	1,531 bought
Northside. Others		791	14,902	1,286
Meyer Schlachter.		18		20
Lohrey	0 0 0		841	
Kahn's	***		***	***
Gall's	000			225

direct.

Cudahy Rifkin

Cattle Armour . 1,047 Swift 2,624 Blue Bonnet 556 City 566 Rosenthal 307	2,328		2,446
Total 5,100	3,531	2,980	8,021
ST.	PAUL		

wift ... 1,889 340 24,908 850 thers ... 3,451 2,287 6,414 1,284 Total ..10,833 3,942 43,881 3,259

318

TU	TAL PACKE	R FURCH	ABES
	Week ended Sept. 8	Prev. Week*	Cor. week 1950
ogs	247,409	100,615 248,820 52,685	141,000 198,238 75,332

^{*}Totals do not include Wichita.

CORN BELT DIRECT

Des Moines, Ia., Sept. 13— Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs good to choice:

nogs, go								
160-180	lbs.		×	×	×	×	-1	16.25@19.25
180-240	Ibs.							18.50@20.25
240-300	lbs.							18.75@20.25
300-360	lbs.		-				*	18.15@19.75
Sows:								

Corn belt hog receipts were reported as follows by the U. S. Department of Agri-

culture;								er	This week stimated	Same day last wk. actual
Sept.	7								45,000	39,500
Sept.	8								39,000	32,000
Sept.	10)							50,000	
Sept.	11								45,000	60,000
Sept.	12								45,000	57,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended September 8, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date .	233,000	425,000	161,000
Previous week	265,000	461,000	175,000
Same wk. 1950 .	259,000	323,000	216,000
	,616,000	18,196,000	4,766,000
1950 to	.125.000	15.642.000	6.195,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 6:

Cattle Calves Hogs Sheep Los Angeles 4,825 1,500 2,850 125 N. Portland 1,310 365 1,210 2,990 S. Francisco 1,120 130 800 1,750

MEAT SUPPLIES AT NEW YORK

555 1,055

297 10,515 logs Sheep 225

902 1,286 ,743 1,531 tle bought

logs Sheep 922 2,440 820 5,580 238 ...

logs Sheep 559 812 313

908 850 414 1,284 881 3,259

HASES Cor. week 1950 141,000 198,238 75,332

Vichita.

RECT

ept. 13ncentrapacking

Minne-

pts were by the of Agri-

last wk.

EIPTS kets for

ember 8, e shown

0 175,000 0 216,000 0 4,766,000

0 6,195,000

ESTOCK

cific Coast tember 6:

Hogs Sheep ,850 125 ,210 2,090 800 1,750

15, 1951

le: 0 161,000

21 980 8,021

MEAT SUFF	FIES	AI MEN IONK	
(Receipts reported by the U.S.	D.A., Pr	reduction & Marketing Adminis	tration)
STEER AND HEIFER: Car	савиев	BEEF CURED:	
Week ending Sept. 8, 1951 Week previous	9,078 9,138 12,587	Week ending Sept. 8, 1951 Week previous Same week year ago	13,585 24,000 8,618
cow:		PORK CURED AND SMOKE	D:
Week ending Sept. 8, 1951 Week previous Same week year ago	2,868 1,323 1,973	Week ending Sept. 8, 1951 Week previous	482,613 619,284 651,514
BULL:		LARD AND PORK FATS:	
Week ending Sept. 8, 1951 Week previous Same week year ago	1,499 1,086 1,013	Week ending Sept. 8, 1951 Week previous Same week year ago	15,529 37,222 103,694
VEAL:			
Week ending Sept. 8, 1951 Week previous Same week year ago	12,412 11,823 10,877	LOCAL SLAUGHTER CATTLE: Week ending Sept. 8, 1951	7,612
LAMBS:		Week previous	8,504 6,984
Week ending Sept. 8, 1951 Week previous Same week year ago	20,271 17,318 32,394	CALVES: Week ending Sept. 8, 1951	8,406
MUTTON:		Week previous	9,027 11,500
Week ending Sept. 8, 1951 Week previous Same week year ago	1,968 827 1,597	HOGS: Week ending Sept. 8, 1951	42,227
Section Committee Committe	2,001	Week previous	45,646 31,525
HOG AND PIG:	10.584		02,020
Week ending Sept. 8, 1951 Week previous Same week year ago	5,864 5,089	Week ending Sept. 8, 1951 Week previous	36,455 37,666
PORK CUTS: Po	unds	Same week year ago	36,147
Week ending Sept. 8, 1951 1, Week previous	160,000	COUNTRY DRESSED MI	EATS
BEEF CUTS:		Week ending Sept. 8, 1951	4,576
Week ending Sept. 8, 1951 Week previous	16,536 4,907	Week previous	3,845 5,017
Same week year ago	128,837	HOG8:	
VEAL AND CALF CUTS:		Week ending Sept. 8, 1951 Week previous	1
Week ending Sept. 8, 1951 Week previous	2,000 5,387	Same week year ago	****
Same week year ago	25,972	LAMB AND MUTTON:	
LAMB AND MUTTON CUTS:		Week ending Sept. 8, 1951 Week previous	130
Week ending Sept. 8, 1951 Week previous	130	Same week year ago	49
Same week year ago	9,350	†Incomplete.	

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 8 was reported by the U.S. Department of Agriculture as

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City Baltimore, Philadelphia	7,612 5,915	8,406 1,198	42,227 25,001	36,455 757
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis. Chicago Area St. Paul-Wisc. Group ³ . St. Louis Area ³ Sioux City Omaha Kansas City Iowa and So. Mins. ³ .	10,242 4,985 14,388 4,495	1,333 4,325 8,161 8,570 20 468 1,377 2,939	57,740 59,580 90,534 67,420 24,127 52,458 19,726 167,752	3,755 5,571 5,816 6,072 2,923 10,106 1,903 14,968
SOUTHEAST4	7,134	3,917	21,528	17
SOUTH CENTRAL WESTS	17,442	9,244	59,323	22,063
ROCKY MOUNTAIN®	7,515	502	13,351	12,261
PACIFIC [†]	16,915	1,140	27,427	23,176
Grand total	165,209	51,600 54,530 67,779	728,789 *757,141 557,176	145,843 *157,090 194,251

*Correction: Corrected to read Rocky Mountain, hogs, week ended Sept. 1, 1951, 16,642, total 757,141; sheep and lambs, 11,788, total 157,060.

*Includes St. Paul. So. St. Paul, Newport, Minn., and Madison, Milwauker, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, III., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, lowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Fitton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Sait Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approxi-

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: July 1951—Cattle, 71.3; calves, 63.3; hogs, 73.5; sheep and lambs, 82.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 7:

	Cattle	Calves	Hogs
Week ending Sept. 7	2,198	771 790	12,333
Week previous	1,665	1,857	8,654



MR. HAM GOES TO TOWN FOR MORRELL PRIDE MEATS

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BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt received F.O.B. shipping points. Our Bulletins—issued Regularly.

Sausage & Smokehouse Equipment

4046-SILENT CUTTER: Buffalo 243-B \$ 800.00
4049-PATTYMAKER: Hollymatic, with 8 size
plates, 4' long conveyor table with stand 350.00
4965-MIXER: Randall 400\$, complete with 5
HP motor. (New) in original crate 1150,00
4066-8AW: Jim Vaughn Electric, model K,
(new) in original crate 565.80
4067-GRINDERS: (2) Enterprise, model 1541,
(new) ea. 395.00
3986 STUFFER: Randall 4002 sausage, less
valves. Valves opening in top of body 375 00
3980-MOLDS: (Approx. 100), for meat, hot
3980—MOLDS: (Approx. 100), for meat, hot dipped galv. 4"x4"x24" ea. 2.50
2880-BAND SAW: Jim Vaughn, motor driven.
in good condition 295.00
3957-SILENT CUTTER: Buffalo 243A, can be
arranged for V-belt drive, less motor., 575.00
2995-MIXER: Meat, 700\$ cap. tilting type,
5 HP motor 650.00
4034-MOLDS: (50) Hoy stainless steel, with
sliding covers ea. 3.75
4023-MIXER: Buffalo 10002, 4A, with motor #50.00
4032-SLICERS: (3) U.S. & Conveyors, \$150,
like new
4023-BAKE OVENS: (4) Hubbard, 96 loaf
porcelain, revolving, new-never used,
special discounts
4601-RIND MASTER: Menges, Serial 2183.
perfect condition
perfect condition
& waterproof motor 750.00
3979-GRINDER: Meat, heavy duty 71/2 HP.
Globe. Excellent condition
3977-STEAK MAKER: Federal, heavy duty
model \$400. New in 1949 235.00

Lard & Rendering

Lara o Rendering
4050-HASHER-WASHER: Anco, with fuse box
10 HP motor\$1425.00
4064-HOG: Mitts & Merrill, 151/x171/2 open-
ing, 40 HP, AC 900 RPM 3 ph. 60 cycle,
220 volt motor, no starters 2000.00
220 volt motor, no starters 2000.00 4031—HAMMER MILL: Jay Bee Mill 10"
1031 HAMMER MILLS. JAY BEE MILL 10
28W, complete with 30 HP, G.E. motor
& compressor, good condition 1000.00
4016-COOKERS: (2) Boss 5x10, jacketed with
25 HP. motors for 402 internal and ex-
ternal pressure, less starters ea. 1800.00
4015-RENDERING UNIT: Including Mitts &
Merrill 25 HP. Hog, 71/2 HP. motor &
Southwark Hydraulic Press with pump 3250.00
4000-HYDRAULIC PRESS: Boss 300 ton, with
8x1x12 hydraulic pump, pipe & fittings 2250.00
3983-HOG: Diamond \$15, 8x8 opening, 10 HP,
motor. (New)
3970-BONE CRUSHER: Oil Waste Savings Co.
20 HP. 3 phase motor 1250.00
3776-FILTER PRESS; Allbright-Nell #221.
like new
, man man

Miscellaneous

Miscellaneous

4051—REFRIGERATION EQUIPMENT: Ammonia (new—never used), inc. 939 Yale
Compressor 100 HP, syn. motor, with
starter of the compressor of the condition of the compressor of the com

SEPT. 21-25 SEE US AT THE AMI CONVENTION PALMER HOUSE, CHICAGO

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OPPORTUNITY: For man with some experience in rendering business, to manage small plant in small town. Primarily country business. Good chance for ambitious and capable man. W-361, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

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EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 to curb press, 5x12 cooker, and 3x6 lard roll EW-21, THE NATIONAL PROVISIONER, 15 W Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

MEAT PACKERS - ATTENTION!

RENDERING EQUIPMENT

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Boss 500 ton Curb Press & Pump.

Boss 150 ton Curb Press.

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15 West Huron St.,

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Chicago 10, 111.

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Dry rendering plant, railroad siding, 3½ acres of
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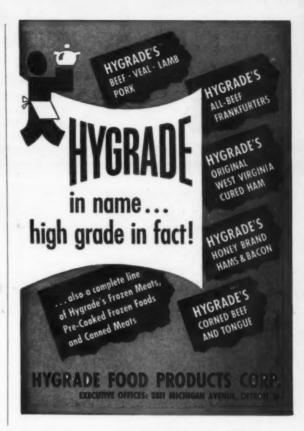


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Up-to-date man with 46 years' practical and theoretical experience in the manufacture of a complete line of quality anusage, using, when necessame programmer formulas of piquant seasoning. Also hams, picnics, roulettes for amoking, canning, tenderising, bolling and roasting. Artificial color on all kinds of sausage not necessary. Put in an excellent system for making uniform quality products all year round at a mismum cost price. Straighten out any sausage trouble in a short stay. Also willing to teach my life-long trade to anyone interested in learning. Will travel to small, medium and large plants. Best references. Can promise good results.

W-373, THE NATIONAL PROVISIONER Chicago 10, 111. 15 West Huron St.

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SALESMAN: Experienced and capable salesman wants spice and seasoning line to job in southern states. W-376, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, III.

MANAGER: Wishes to make new connection with packer wishing to profitably expand his pork, canning and sausage operations. Would consider temporary arrangement. Suggest convention interview, W-367, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

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TOP PACKING PLANT JOB In small, high wage, new, government inspected, Massachusetts plant. Experience first requisite. Salary to match. Must be all around butcher, know rumping, siding and skinning veal. Guaranteed no lay-offs. Will pay moving expenses for right man. Write all qualifications.

W-359, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N.Y.

HELP WANTED

PORK and BEEF

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W-370, THE NATIONAL PROVISIONER 15 West Huron St. Chicago 10, Ill.

MEAT MACHINERY SALES ENGINEER WANTED CHOICE TERRITORY AVAILABLE THE CINCINNATI BUTCHERS' SUPPLY COMPANY

BOX D.. CINCINNATI 16, OHIO

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ENGINEER, preferably CHEMICAL, experienced in packing plant operations, to expand present line of packinghouse equipment and develop and promote new lines. W-378, THE NATIONAL PROVISIONER, 15 West Huron 8t., Chicago 10,

BUTCHER FOREMAN: For killing floor, Ohlo plant. Excellent rate and steady work. W-371, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Rendering plant man at Grand Rapids Packing Company, Grand Rapids, Michigan.

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